

LOVELY LANE COOK BOOK



THE WOMAN'S GUILD

FIRST METHODIST EPISCOPAL CHURCH

BALTIMORE, MD.



FOREWORD

The committee wishes to express its sincere thanks to all those who aided in the preparation of this book, to those women of the Church who furnished the recipes, to those who secured advertisements, to the advertisers and to any others who have given of their time and energy. It is our hope that these recipes, all of which have been tried and found satisfactory, will contribute to the comfort and well being of those who use them and will bring pleasant memories of the friends who gave them. May we suggest that when in need of products advertised in these pages, that you patronize our advertisers, who have been so generous in helping us to make the enterprise a success.

"We may live without poetry, music and art;
We may live without conscience, and live without heart,
We may live without friends; we may live without books,
But civilized man cannot live without cooks.

"He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?"

—OWEN MEREDITH.

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RECIPES

BREAD

RAISIN LOAF

4 eggs	$\frac{1}{2}$ pound butter
1 pound gran. sugar	$1\frac{1}{2}$ pounds flour
$1\frac{1}{2}$ pounds fruit	1 pint milk
even teaspoon soda	

Cream butter and sugar, add eggs, beat and add other ingredients. After mixing grate 1 lemon peel. Bake in 2 loaves, not less than 2 hours.

MISS EMILY A. FULLWOOD.

CORN SUFFINS

$1\frac{1}{2}$ cups corn meal	1 cup flour
1 tablespoon sugar	$\frac{1}{4}$ teaspoon salt
lump butter	2 eggs
2 teaspoons yeast powder	

Scald meal, sugar, salt and butter with hot water (not boiling), set aside to cool then add flour, eggs, and yeast powder. Bake about 20 minutes.

Mrs. GEORGE M. PARLETT.

LIED KUCHEN

1 pound brown sugar	4 eggs, leaving out whites for icing
$\frac{1}{2}$ teaspoonful ground allspice	
$\frac{1}{2}$ teaspoonful ground nutmeg	$\frac{1}{2}$ teaspoonful ground cloves
$\frac{1}{4}$ teaspoonful yeast powder	$\frac{1}{2}$ teaspoonful ground cinnamon
$\frac{1}{4}$ pound almonds chopped fine	$\frac{1}{2}$ teaspoonful soda mixed with flour
about 2 pints of flour	$\frac{1}{4}$ pound citron, cut fine

Mix above ingredients, roll and cut in squares.

Icing

Add XXXX sugar to beaten white of eggs. Flavor with bitter almond. Spread as decoration on top of cakes. If desired, color icing pink and green and spread in designs.

Mrs. W. W. DAVIS.

ALL BRAN MUFFINS

2 tablespoons of shortening	$\frac{1}{4}$ cup of sugar
1 egg	1 cup all bran
1 cup of flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ teaspoon soda	1 teaspoon baking powder
1 cup sour or sweet milk	

Cream shortening and sugar, add egg. Sift flour, baking powder, soda and salt. To creamed mixture add all-bran, then add milk alternately with dry ingredients. Pour into greased muffin tins. Bake in moderate oven for 20 minutes. This quantity makes 12 medium sized muffins or 8 large sized.

MISS FLORENCE RIDGE.

REFRIGERATOR ROLLS

1 cup boiling water	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ teaspoon sugar	$\frac{1}{2}$ teaspoon salt
1 beaten egg	2 tablespoons shortening
1 cake yeast	$\frac{1}{2}$ cup luke warm water
4 cups bread flour (sifted before measuring)	

Mix boiling water, $\frac{1}{4}$ cup sugar, salt and shortening together and cool to lukewarm. Soften yeast in lukewarm water, add $\frac{1}{2}$ teaspoon sugar and stir into first mixture. Add beaten egg and stir in two cups of flour, then beat thoroughly. Stir in two more cups of flour and mix thoroughly, but do not knead. Cover and put in the refrigerator to have on hand. Shape into clover leaf rolls or any style desired and put into pans to double in bulk about three hours before ready to bake. Held at a low temperature, the dough will keep for a week or ten days. Bake 15 or 20 minutes in a hot oven 425 to 450 degrees. Makes 12 good-sized rolls.

MRS. FRANK H. HOFFMASTER.

SPOON BREAD

1 pint milk	$\frac{1}{2}$ cup corn meal
$\frac{1}{2}$ teaspoon baking powder	1 teaspoon salt
3 eggs	

Heat milk, nearly to boiling. Gradually stir in corn meal and cook until the consistency of mush. Add baking powder and salt. Add the yolks of eggs beaten until light. Fold in the egg whites beaten stiff. Pour into a greased baking dish and bake $\frac{1}{2}$ hour in a slow oven. Serve at once, with plenty of butter, from the dish in which it was baked. Made and tested by

Mrs. J. E. McCoy.

MARYLAND BEATEN BISCUITS

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|-----------------------------|--------------------------|
| 3 quarts flour | $\frac{1}{2}$ pound lard |
| $\frac{1}{4}$ teaspoon soda | 1 teaspoon salt |

Add water enough to above ingredients until they cling together and handle lightly. Turn out on heavy table or block and heat 15 or 20 minutes. Form into small biscuits. Brush with milk and bake in moderate oven.

Mrs. J. W. FLEMING.

BOSTON COOKIES

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|--------------------------------|---------------------------|
| 1 cup butter | $1\frac{1}{2}$ cups sugar |
| $\frac{1}{2}$ teaspoon salt | 3 eggs (well beaten) |
| 4 tablespoons ice water | $2\frac{1}{2}$ cups flour |
| heaping teaspoon baking powder | 2 cups seedless raisins |
| flavoring to taste | |

Mix butter and sugar together. Add salt, eggs, water, flour, baking powder, raisins and flavoring. Stir thoroughly. Drop on buttered paper in flat pans. Bake in moderate oven.

Mrs. MARY R. HASLET.

DATE AND NUT BREAD

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|--------------------------------|-----------------------------------|
| $1\frac{1}{2}$ cups dates | $1\frac{1}{2}$ cups boiling water |
| 2 tablespoons shortening | $1\frac{1}{2}$ cups sugar |
| 1 teaspoon salt | 1 egg |
| $2\frac{1}{2}$ cups flour | 1 teaspoon soda |
| 1 teaspoon cream of tartar | 1 cup chopped walnuts |
| $\frac{1}{2}$ teaspoon vanilla | |

Cut dates and then pour $1\frac{1}{2}$ cups boiling water over them, add shortening, sugar and salt. When cool add egg, flour sifted with soda and cream of tartar, nuts and vanilla. Beat well. Place in greased, floured bread pans and bake in moderate oven $1\frac{1}{4}$ hours.

Mrs. FRANK H. HOFFMASTER.

CHEESE BISCUITS

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|--|---|
| 1 cup bread flour | $\frac{1}{2}$ teaspoon lard |
| $2\frac{1}{2}$ teaspoons baking powder | $\frac{1}{2}$ tablespoon butter |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup milk and water in equal parts |
| $\frac{1}{2}$ cup grated cheese | |

Make and bake same as small baking powder biscuits. Serve hot as an accompaniment to a dinner salad.

Mrs. C. R. EDWARDS.

PHILADELPHIA PECAN BUNS

1 cup hot milk	1 cup sugar
2 tablespoons butter	2 eggs
1 teaspoon salt	flour
1 cake of yeast	

Mix salt, sugar and butter and add to hot milk. Dissolve yeast in cup of lukewarm water, mix with milk and stir in about 2 cups of flour. Let this sponge set and rise in a warm place for about 2 hours. Add flour enough to stiffen. Let rise until morning (like bread). Then beat eggs and add to dough and enough flour to make up for the thinning of eggs.

Roll out dough $\frac{1}{4}$ inch thick, spread with plenty of butter, raisins, brown sugar and sprinkling of cinnamon. Roll up like a jelly-roll, cut in $1\frac{1}{4}$ inch slices.

In the bottom of a well-greased baking pan put some butter, brown sugar, $\frac{1}{2}$ inch thick, and some pecan nuts. Put the buns as they are cut in this mixture and moisten the tops with 1 tablespoon of molasses in 1 cup of water (mixed). Bake in moderate oven.

Mrs. H. M. CANNON.

BUTTER SCOTCH BISCUITS

4 cups flour	$1\frac{1}{2}$ cups milk
3 tablespoons lard	4 teaspoons baking powder
1 teaspoon salt	

Mix and divide dough into two parts. Roll each $\frac{1}{2}$ inch thick. Cream 1 cup brown sugar with $\frac{1}{4}$ cup butter, spread on dough, sprinkle with cinnamon. Roll, cut one inch thick. Bake about 20 minutes.

Mrs. M. E. HERSHMAN.

POP-OVERS

5 tablespoons flour	$\frac{1}{2}$ cup milk
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Mix flour and milk together, add 1 egg, beaten light, little salt, little piece of butter on each one after they are in the pan.

Miss SOPHIA NUNSEN.

SWEET MUFFINS

1 tablespoon butter	$\frac{1}{2}$ cupful sugar
1 cupful milk	2 cupfuls flour
2 tablespoonfuls baking powder	1 egg
$\frac{1}{4}$ teaspoonful salt	

Rub butter and sugar together, then add egg and beat well. Next add milk, sift in flour to which has been added baking powder and salt. Beat quickly and put in warm buttered muffin pans. Bake 15 minutes in quick oven.

Mrs. LOGAN CAIR.

WHOLE WHEAT MUFFINS

2 tablespoons sugar	2½ cupfuls flour, whole wheat
2 tablespoons butter	1 level teaspoon baking powder
1 egg	½ teaspoon salt
1½ cupfuls milk	

Beat the sugar and butter until creamy. Add eggs well beaten, then the milk, flour and baking powder and salt. Bake in hot oven twenty-five minutes. Will make about twenty-four muffins. Add ½ cup of raisins if desired.

Mrs. W. A. BAILEY.

SOUTHERN SPICY GINGERBREAD

2 eggs	2 teaspoons soda
¾ cup brown sugar	2 or 3 teaspoons ginger
¾ cup first quality molasses	1 teaspoon cinnamon
¾ cup melted shortening	½ teaspoon baking powder
1½ cups flour	½ teaspoon nutmeg
1 cup boiling water	

Add beaten eggs to the sugar, molasses and melted shortening, then add the dry ingredients which have been mixed and sifted, and lastly the hot water. Bake in small pans or in a shallow pan in moderate oven 30 or 40 minutes.

Mrs. R. T. SHUGARS.

APPLE MUFFINS

2¼ cups sifted cake or pastry flour	3½ teaspoons baking powder
½ teaspoon salt	½ teaspoon cinnamon
½ teaspoon nutmeg	4 tablespoons shortening
½ cup plus 2 tablespoons granulated sugar	1 egg, beaten
1 cup milk	1 cup finely chopped, pared, cored apples

Sift flour with baking powder, salt, ¼ teaspoon cinnamon, ¼ teaspoon nutmeg, cream shortening and ½ cup sugar. Stir in egg, then flour mixture alternately with milk. Fold in apples, then fill greased muffin pans almost full. Sprinkle with remaining 2 tablespoons sugar, ¼ teaspoon cinnamon, ¼ teaspoon nutmeg mixed. Bake in hot oven 425 degrees F. 20 to 25 minutes.

Mrs. ELWOOD MORTON.

BAKING POWDER BISCUITS

2 cups flour	4 tablespoons lard
1 teaspoon baking powder	1 egg
1 teaspoon salt	½ cup milk

Melt lard, add with milk (while hot), beat egg, add to first mixture. Combine flour, baking powder, salt. Mix thoroughly. Roll and cut, put in an ungreased pan, with a small piece of butter on each biscuit, bake in oven about 400 degrees 10 minutes.

Mrs. RICHARD E. COLLEY.

FRIGIDAIRE ROLLS

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|--------------------------|-------------------------|
| 1 cake yeast | $\frac{1}{2}$ cup sugar |
| 1 teaspoon salt | 2 cups luke warm water |
| 1 egg | 7 cups flour |
| 2 tablespoons shortening | |

Crumble yeast in bowl, add sugar, salt and water, add half of flour, then the shortening and egg, add rest of flour. Let rise to double size. Sift flour before measuring.

Mrs. JOHN W. JOHNSON.

BREAKFAST KUCHEN

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|--------------------------------|-------------------------|
| 1 egg (beaten) | $\frac{1}{2}$ cup sugar |
| little salt | 1 cup sweet milk |
| 2 full teaspoons baking powder | 2 cups flour |

Mix above ingredients, spread in kuchen tin 9 x 15. Spread on top $\frac{1}{2}$ cup cinnamon and granulated sugar mixed, $\frac{1}{2}$ pound blanched almonds, chopped fine. Over this drop pieces of butter at regular spaces. Bake at 375 degrees for about 15 minutes.

Mrs. FRIEND LORE WELLS.

RAISED DOUGHNUTS

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|--------------|--------------------|
| 1 cake yeast | 1 quart warm milk |
| 2 cups sugar | 2 teaspoons Crisco |
| 1 egg | flour |

Dissolve yeast in warm milk. Add sugar and Crisco. Stir in enough flour to make a very soft dough and set in warm place over night. Next morning beat an egg, add more sugar if necessary and add to sponge. Knead and set in warm place to rise, knead and roll, cut and let stand in warm place a while. Fry until light brown in deep hot grease, being careful not to burn.

Mrs. A. E. WARDNER.

ORANGE BREAD

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|-----------------------------------|-----------------------------|
| 3 eggs | 1 teaspoon salt |
| 1 cup sugar | 1 teaspoon baking powder |
| $\frac{1}{2}$ cup milk | 2 tablespoons Crisco |
| 3 cups flour | $\frac{1}{2}$ cup nut meats |
| 1 cup chopped orange peel (fresh) | $\frac{1}{2}$ cup raisins |

Beat eggs with sugar. Stir in milk alternately with flour, salt and baking powder sifted together. Add melted Crisco and chopped nuts and orange peel dredged with flour. Pour into greased pan. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350 degrees F) 40 minutes or longer.

If more orange peel is desired, decrease the nut meats accordingly.

Mrs. EDWIN T. CROWELL, JR.

GINGER BREAD

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|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup butter |
| 1 cup molasses | 2 teaspoons ginger |
| 1 teaspoon cinnamon | $\frac{1}{2}$ teaspoon salt |
| 1 teaspoon soda | $\frac{1}{2}$ cup hot water |
| 2 cups flour | 1 egg beaten light |
| 1 teaspoon baking powder | |

Mix sugar, butter, molasses, ginger, cinnamon and salt well together, before adding soda in water and flour.

MISS FLORENCE RIDER.

WAFFLES

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|-----------------------------|---|
| $1\frac{1}{2}$ cups flour | $1\frac{1}{2}$ rounded teaspoon baking powder |
| 1 tablespoon sugar | 1 cup milk |
| 1 teaspoon shortening | 3 eggs |
| $\frac{1}{4}$ teaspoon salt | |

Beat eggs, add sugar, milk, mix flour, yeast powder and salt together, melt shortening, add last.

ELIZABETH JOHNSON.

APPLE DUMPLINGS

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|-----------------------------|----------------------|
| 2 cups apples cut in slices | 1 scant cup sugar |
| 1 cup water | 2 tablespoons butter |

Put in pan that has a tight cover. Have fire low, while they are cooking mix:

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|-------------------------------------|------------------------------------|
| 1 cup flour | little over $\frac{1}{4}$ cup milk |
| 2 teaspoons baking powder (heaping) | little salt |

Mix well and drop by spoonful over apples. Put tight cover on the cooker for 20 minutes. Serve with sauce or cream.

MRS. HARRY G. CALVERT.

PARKER HOUSE (ICE BOX) ROLLS

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|---------------------------------------|-----------------|
| $\frac{1}{2}$ cup sugar | 1 teaspoon salt |
| $1\frac{1}{2}$ tablespoons shortening | |

Continue with 1 cup scalded milk. When lukewarm add 1 yeast cake which has been dissolved in $\frac{1}{4}$ cup luke warm water and $\frac{1}{2}$ teaspoon sugar. Stir this last into other mixture. Next add one well-beaten egg. Stir in 2 cups of bread flour and beat thoroughly. Then add 1 cup more flour and as much more as can be stirred into the dough. Brush surface with melted fat. Cover and put into ice box.

In making off rolls, slightly flour a board. Roll dough to about $\frac{1}{2}$ inch thickness and cut. Crease and fold rolls. Let rise from 2 to 3 hours in moderately warm place. Bake for about ten minutes. Then last brush baked rolls with melted fat.

MRS. W. O. MESSERSMITH.

POTATO ROLLS

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|------------------------|-------------------------|
| 2 cups mashed potatoes | 2 cups milk |
| 1 cup crisco | $\frac{1}{2}$ cup sugar |
| 1 cake yeast | 3 well beaten eggs |
| 1 teaspoon salt | |

Set a sponge of the above ingredients. When very light make into soft dough. Let it rise again then roll and cut, let rise again and bake.

Mrs. L. Wilson Davis.

SALLY LUNN OR MUFFINS

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|--|---------------------------|
| 1 egg | 2 tablespoons sugar |
| $1\frac{1}{2}$ tablespoons melted lard | $1\frac{1}{2}$ cups flour |
| $\frac{1}{4}$ teaspoon salt | 2 teaspoons baking powder |
| $1\frac{1}{2}$ cups milk | |

Beat egg, sugar and melted lard together. Sift flour, salt and baking powder mixture and add to above. Add milk. Mix well. Bake in greased pans in hot oven.

Mrs. John A. Allen.

BUTTERHORNS

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|-------------------------------|---------------------------|
| 1 cake compressed yeast | $\frac{1}{2}$ cup fat |
| 2 tablespoons luke-warm water | $\frac{1}{4}$ cup sugar |
| 1 cup milk (luke-warm) | 1 teaspoon salt |
| 2 eggs | $4\frac{1}{2}$ cups flour |

Crumble yeast and add water. Let stand 5 minutes. Add milk, fat (melted), sugar, salt, eggs and half the flour. Beat 2 minutes. Add rest of flour, mixing thoroughly.

Place in greased bowl. Cover with cloth and let rise in moderately warm place until dough has doubled in bulk. It will require about 4 hours for dough to rise. Divide dough in two parts and roll out each part until circles 8 inches in diameter have been formed.

Use sharp knife and cut circles into halves. Then cut each half into 5 pieces, making sixteen triangular shaped pieces of dough from each circle. The dough is rather soft, so that even pieces cannot be cut, but by pulling with fingers the dough can be made as desired.

Beginning at wide side of the triangular shaped pieces, roll up each piece. Place butterhorns side by side on a greased pan and let rise until doubled in bulk. It will require about 4 hours to rise. Cover butterhorns with cloth to prevent crust from forming on tops. Bake 20 minutes in moderate oven. A good fat mixture is made by using half butter and half lard.

Mrs. Seward T. Crosswell, Jr.

NUT BREAD

4 cups flour	1 cup sugar
4 teaspoons baking powder	1½ cups milk
1 teaspoon salt	2 eggs
1 cup nut meats	

Sift dry ingredients together. Add well beaten eggs and nuts. Let stand for one hour. Bake one hour in a moderate oven.

Mrs. CHARLES HASLUP.

NUT BREAD

1 egg (well beaten)	4 cups flour
1½ cups brown sugar	4 teaspoonfuls baking powder
½ teaspoon salt	1 cup nut meats (English and black walnuts)
1½ cups of milk	
1 cup chopped dates—if desired	

Mix batter well and place in two greased pans and let rise thirty (30) minutes. Bake about thirty (30) or forty (40) minutes in slow oven.

Mrs. EDWARD G. COLE.

CINNAMON BISCUITS

4 pint flour	½ cup sugar
2 teaspoons yeast powder	3 teaspoons cinnamon
2 large tablespoons lard	1 cup raisins

Mix as for yeast powder biscuit, stir in raisins. Add water and milk enough to dough same as regular biscuit. Roll ½ inch thick, cut with small biscuit cutter, bake about 12 minutes. If desired, sprinkle with granulated sugar before baking.

Mrs. EDWARD O. JONES, Sr.

GINGER BREAD

1 cup butter and lard (½ each)	1 cup cooking molasses (not syrup)
1 cup brown sugar	2 eggs
1 cup sour milk or buttermilk	1 teaspoon soda
1 pound raisins	3 teaspoons ground ginger
2 teaspoons ground cinnamon	1 teaspoon cloves
1 teaspoon nutmeg	
3 cups flour	

Beat butter, lard, sugar together. Add eggs, molasses, lastly well sifted flour. Dissolve soda in tablespoon of warm water. Bake in oven 400 degrees about 45 minutes. This will make two good size loaves or 20 muffins. Bake muffins only 15 minutes. One pound of raisins adds greatly, but can be omitted.

Mrs. MESSERSMITH.

SPoon CORN-BREAD

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|-------------------------|------------------------------|
| 1 cup cornmeal | 1 teaspoon salt |
| 2 tablespoons butter | 1 teaspoon baking powder |
| 2 eggs (well beaten) | enough boiling water to make |
| 1 cup milk | stiff dough |
| $\frac{1}{2}$ cup flour | |

Mix cornmeal and flour together. Add enough boiling water to make a stiff dough. Add butter, salt, eggs, baking powder and milk. Bake in hot oven 20 minutes.

Mrs. Mary R. Haslet.

ICE BOX ROLLS

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|------------------------|-------------------------|
| $\frac{1}{2}$ cup lard | $\frac{1}{4}$ cup sugar |
| 1 cup boiling water | 2 eggs |
| 2 yeast cakes | 6 cups unsifted flour |
| 1 cup cold water | |

Cream lard and sugar. Add 1 cup boiling water. Soak yeast cakes in a cup of cold water. When first mixture is cool add yeast cakes soaked in cold water, then eggs beaten stiffly. Add salt (about 1 teaspoon), then flour. Beat thoroughly and place in ice box 24 hours before using. Make out in rolls two hours. Bake in over 400 degrees F. for 15 minutes. Serves about 15.

Mrs. J. Morley Hoag.

SOFT GINGERBREAD

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|----------------------------|---------------------|
| 1 cup shortening | 2 tablespoons sugar |
| 1 egg | 1 cup molasses |
| 2 $\frac{1}{4}$ cups flour | 1 teaspoon soda |
| 1 teaspoon ginger | 1 cup boiling water |
| 1 teaspoon cinnamon | |

Cream sugar and butter, add egg and molasses. Sift flour, salt and spices together; soda with hot water. Bake 15 minutes in moderate oven.

Mrs. Thomas Bohannan.

CAKES

BROWN STONE FROST CAKE

4 eggs (white of two for icing)	$\frac{3}{4}$ pound butter
1 tablespoon lard	1 cup brown sugar
1 cup white sugar (granulated)	1 cup sour milk (add $\frac{1}{4}$ teaspoon soda)
$2\frac{1}{2}$ cups flour	1 teaspoon baking powder
1 teaspoon cinnamon	1 cup black walnut (cut fine)
$\frac{1}{2}$ cup raisins	

Icing for above

Beat white of two eggs stiff and pour in syrup of the following:

1 cup brown sugar	cook until it threads
1 cup granulated sugar	beat until cool or smooth
$\frac{1}{2}$ cup cold water	

Mrs. W. C. HAMMOND.

THREE LAYER ORANGE CAKE

$\frac{3}{4}$ pound butter (small piece off for icing)	2 cups powdered sugar
4 eggs (save 2 whites for icing)	$\frac{1}{2}$ cup each of orange and lemon juice
grated rind of 1 orange and $\frac{1}{2}$ lemon	2 cups flour sifted twice
$1\frac{1}{2}$ teaspoonfuls yeast powder	pinch of salt

Icing

1 box XXXX sugar	piece of butter
2 egg whites (well beaten)	orange juice

Cream butter and sugar, add egg whites well beaten and orange juice to suit taste. Beat until creamy.

Mrs. H. R. PONTIER.

ONE-TWO-THREE CAKE

1 cup milk	2 cups sugar (scant)
2 eggs	$\frac{1}{2}$ cup butter
3 cups flour	2 teaspoons baking powder
1 teaspoon flavoring	

Cream butter with one-half of the sugar, add eggs, beaten well, with the other half of sugar; add alternately the milk and the flour sifted with baking powder; add flavoring; pour into oiled pans. Bake in a moderate oven 225 degrees F. about 20 minutes. This will make a three-layer cake or three 40cm cup cakes.

Mrs. W. A. BAILEY.

NUT POUND CAKE

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|---------------------------------|-----------------------------------|
| 1 pound English walnuts | 1 pound almonds, bleached |
| 1 pound butter nuts | 1 pound sugar |
| 1 pound butter (cream together) | 1 pound flour |
| 10 eggs | 1 teaspoon yeast powder (heaping) |
| nutmeg | vanilla |
| whiskey glass of brandy | |

Mrs. PRESTON GARDNER.

DEVIL'S FOOD

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|-----------------------------|--|
| 1 cup brown sugar | $\frac{1}{2}$ cup butter |
| 2 blocks chocolate (melted) | 2 eggs |
| pinch salt | 2 full cups flour (sifted three times with 1 good teaspoon soda) |
| 1 cup sweet milk | |
| 1 cup granulated sugar | |

Mrs. GEORGE A. VOGEL.

FRUIT CAKE

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|--|---|
| 10 eggs | 2 nutmegs (grated) |
| 1 pound butter | 1 pound sifted flour |
| 2 pounds currants (cleaned, drained and mashed) | 2 pounds seedless raisins |
| 1 pound brown sugar | $\frac{3}{4}$ pound citron, cut fine |
| $\frac{1}{2}$ ounce mixed spices (cloves, allspice and cinnamon) | 1 gill brandy |
| | $\frac{1}{2}$ pint New Orleans molasses |
| | 1 teaspoon yeast powder |

Clean currants, wash and dry well, flour, slice citron fine, mix both with sifted flour, beat yolks of eggs, butter and sugar together. Add molasses, put other ingredients in and beat whites to stiff froth and add last; bake 4 hours in slow oven.

Mrs. JAMES M. HOBBS.

WHITE FRUIT CAKE

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|----------------------------|-----------------------------|
| $\frac{3}{4}$ pound butter | 1 $\frac{1}{2}$ cup sugar |
| whites of 10 eggs | 3 cups flour |
| 4 teaspoons yeast powder | 1 pound conserved pineapple |
| 1 cup milk | 1 pound conserved cherries |
| 2 pounds white raisins | 1 pound figs |
| 2 pounds almonds | 2 pounds English walnuts |
| flavor | |

Cream, butter and sugar, add beaten whites and flour (into which has been sifted the yeast powder). Add milk. Beat well with wooden spoon. Add fruit (which has been slightly floured) and nuts. Flavor. Bake in moderate oven. Two cakes.

Mrs. MILLARD TUCKER.

WHIPPED CREAM CAKE

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup butter
4 egg yolks	1 cup flour
6 tablespoons milk	1 teaspoon vanilla
pinch salt	1 teaspoon baking powder

Place batter in two cake pans. Beat whites of eggs stiff, add gradually one cup sugar, put this on top of batter, sprinkle with chopped nuts. Bake in slow oven 30 minutes. Serve with whipped cream and fresh fruit, preferably strawberries.

MRS. E. M. MILLER.

LIGHTNING CAKE

$\frac{1}{4}$ cup butter	2 eggs
milk	1 scant cup sugar
1 large cup flour	2 teaspoons baking powder
vanilla or almond flavoring	

Melt $\frac{1}{4}$ cup butter in measuring cup, add 2 eggs (unbeaten) to butter, then fill up cup with milk. Sift dry ingredients together in bowl, pour in cup of liquid and beat well. Pour in pan (7x11 inches). Sprinkle with XXXX sugar, nuts and cinnamon. Bake in slow oven.

MRS. ELWOOD MOSTER.

SOLID CHOCOLATE CAKE

2 squares Baker's chocolate	vanilla
yolk of 1 egg	$\frac{1}{2}$ cup sweet milk
3 tablespoons melted butter	1 cup sugar
1 level teaspoon soda dissolved in	$\frac{1}{2}$ cup sweet milk
little warm water	1 $\frac{1}{2}$ cups flour
	salt

Boil chocolate, $\frac{1}{2}$ cup sweet milk and egg yolk until thick and cool, stirring constantly while cooking. Add sugar, melted butter, $\frac{1}{2}$ cup sweet milk, soda, flour, salt and vanilla. Bake 30 minutes at 375 degrees F. or in a moderate oven. Use white of egg for 7 minute icing.

MRS. FRIEND LORD WELLS.

HOT MILK SPONGE CAKE

4 eggs (beaten 15 minutes)	2 cups sugar
1 cup scalded milk	1 tablespoon melted butter
2 cups flour	1 teaspoon baking powder
1 teaspoon lemon extract	1 teaspoon almond extract

To well-beaten eggs add sugar and beat until sugar is dissolved. Sift together the flour and baking powder, add to first mixture and beat well, add the scalded milk in which has been melted the butter, add flavoring last. Bake 45 minutes at 350 degrees F.

MRS. PRESTON GARDNER.

**TWO-EGG LAYER CAKE
WITH CHOCOLATE MARSHMALLOW ICING**

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| 2½ cups sifted flour | 2½ teaspoons baking powder |
| ½ teaspoon salt | ½ cup butter |
| 1¼ cup sugar | 2 eggs—yolks and whites beaten separately |
| ½ cup milk | 1 teaspoon vanilla extract |

Chocolate Marshmallow Icing

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|---------------------------------|---------------------------|
| 1½ cups white sugar | ¼ pound Baker's chocolate |
| ½ cup milk | lump butter size of egg |
| ¼ pound marshmallow and vanilla | |

Break marshmallows into small pieces and scatter over top of both layers of cake. Cook other ingredients together until it forms soft ball in cold water. Remove from stove, add vanilla, cool a little before beating. When right consistency pour over marshmallows and spread evenly.

MRS. J. W. FLEMING.

VANITY CAKE

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|------------------|--------------------------|
| 1½ cup sugar | ½ cup butter |
| ½ cup sweet milk | 1½ cup flour |
| ½ cup cornstarch | 1 teaspoon baking powder |
| 6 egg whites | |

Mix above ingredients except egg whites. Beat egg whites and fold into mixture lastly. Best results are obtained by beating egg whites on a platter with fork or similar type of beater.

Icing

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|--------------|-------------|
| 2 cups sugar | ½ cup water |
| 1 egg white | |

Cook sugar and water until it forms soft ball in water. Then beat in the white of egg beaten.

MRS. GEORGE E. BOOTH.

DEVILS FOOD CAKE

- | | |
|----------------------------------|------------------------------|
| ¾ cup butter | 1½ cups sugar |
| 2½ cups flour (pastry) | 1 teaspoon salt |
| ½ teaspoon soda | 1 teaspoon vanilla |
| 1 teaspoon baking powder (royal) | 3 squares chocolate (melted) |
| 1½ cups sweet milk | 3 eggs |

Cream butter and sugar, add beaten yolks, sift dry ingredients, add alternately with milk, add chocolate and vanilla, fold in lightly beaten whites. Bake in layer tins and ice with butter cream icing. After icing has become firm cover with melted bitter chocolate.

MRS. RUBY McDORMAN.

SPICE CAKE

$\frac{1}{2}$ cup butter	1 teaspoon cinnamon
$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{4}$ teaspoon nutmeg
2 eggs	1 cup sour milk
$\frac{1}{2}$ cups pastry flour	1 teaspoon vanilla extract
$\frac{1}{2}$ teaspoon soda	$1\frac{1}{2}$ teaspoons baking powder

Cream the butter. Add the sugar slowly and beat well. Add the well-beaten egg yolks. Sift all dry ingredients. Add flour mixture alternately with milk and vanilla extract, beginning and ending with the flour mixture. Fold in beaten egg whites. Bake in two seven inch layer pans for 25 minutes at 365 to 375 degrees F.

Bolled Icing

$2\frac{1}{2}$ cups granulated sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup light corn syrup	2 egg whites
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla extract

Cook the sugar, corn syrup, salt and water together to the firm ball stage (235 degrees F.). Pour the hot syrup slowly into the well-beaten egg whites, beating constantly. Add vanilla extract and continue beating until the frosting is too stiff to spread. Soften to the right, spreading consistency with a little hot water.

Mrs. FREDERICK FRIESE.

BROWN STONE FRONT CAKE

1 cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup butter	2 cups flour
2 eggs	2 teaspoons yeast powder

Filling

$\frac{1}{2}$ cup chocolate	$\frac{1}{4}$ cup milk
1 cup sugar	yolk of one egg

Boil until smooth, then add one teaspoon vanilla, and let cool. Then mix cake batter and bake in jelly pans. Make filling before making cake dough, then it will be cool enough to put in batter, when it is ready for it, after it is all mixed together and light enough.

Icing.

Boil 1 cup granulated sugar, 4 tablespoons water, until it is rosy. Mix slowly with beaten white of one egg, beat until cool, then spread on the layers of cake.

Miss SOPHIA NURSEN.

STRAWBERRY SHORT CAKE

- | | |
|--------------------------------|-----------------------------|
| 2 cups flour | $\frac{1}{4}$ cup sugar |
| $\frac{1}{2}$ teaspoonful salt | 2 teaspoonfuls yeast powder |
| $\frac{1}{2}$ cup butter | $\frac{3}{4}$ cup milk |
| 1 egg | |

Sieve dry ingredients three times and mix. Rub in $\frac{1}{2}$ cup butter and add milk and egg. Bake 15 minutes. Split and butter and spread with mashed strawberries and put whole strawberries on top with whipped cream.

Mrs. HENRY MOLLER.

UPSIDE-DOWN CAKE

- | | |
|---------------------------|------------------------------|
| $\frac{1}{2}$ cup butter | 1 cup sugar |
| 2 eggs (well beaten) | $1\frac{1}{4}$ cup flour |
| 2 teaspoons baking powder | $1\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | |

Cream butter, add sugar and cream thoroughly together. Add well-beaten eggs. Mix and sift flour, baking powder, salt. Add to first mixture. Add vanilla. Place canned sliced peaches (drained) or fresh peaches (sugared) in bottom of deep pan and cover with batter and bake in moderate oven, serve warm with or without whipped cream. Muffin rings may be used for individual cakes if desired.

Mrs. JAMES D. ROBINSON.

HOT MILK SPONGE CAKE

- | | |
|-------------------------|--------------------------|
| 2 cups sugar | 2 cups flour |
| 4 eggs | 2 teaspoons yeast powder |
| 1 cup milk | 2 tablespoons butter |
| vanilla or lemon flavor | |

Put milk and butter in double boiler, let come to a scald, then pour into batter. Bake about 30 minutes in moderate oven in sheet layer or loaf. Use any icing you like.

Mrs. M. J. HOWARD.

BUTTERLESS-MILKLESS CAKE or MISSIONARY CAKE

- | | |
|----------------------------------|---|
| 2 cups sugar | 2 cups water |
| 2 tablespoons cinnamon | $\frac{1}{2}$ cup good lard or any fat—you |
| any raisins or fruit of any kind | can use $\frac{1}{2}$ butter and $\frac{1}{2}$ lard |

Boil the above for 2 to 5 minutes. When cold have 2 cups flour with 1 teaspoon baking soda, $\frac{1}{2}$ teaspoon salt sifted together, then mix with the above as any cake. You can add $\frac{1}{2}$ cup black walnuts or dates or figs if you like; grease pan with lard and bake in moderate oven from 50 to 60 minutes.

Mrs. M. J. HOWARD.

CHOCOLATE CAKE

- | | |
|---------------------------|---------------------------|
| $\frac{1}{2}$ cup butter | 2 cups sugar |
| 5 eggs | 1 cup milk |
| $2\frac{1}{2}$ cups flour | 2 teaspoons baking powder |
| pinch salt | |

Mix above ingredients and bake

Icing

- | | |
|---------------------------------------|------------------------|
| $\frac{1}{4}$ pound Baker's chocolate | 2 cups sugar |
| lamp butter | $\frac{1}{2}$ cup milk |
| favor vanilla | |

MRS. NEUMAN C. HOLMES.

POUND CAKE

- | | |
|----------------------------|------------------------------|
| $\frac{1}{2}$ pound butter | $2\frac{1}{2}$ cups flour |
| $1\frac{1}{2}$ cups sugar | $\frac{1}{2}$ cup tepid milk |
| 4 eggs | 1 teaspoon baking powder |
| 1 teaspoon lemon extract | |

Cream, butter and sugar, then add beaten eggs, tepid milk, flour and baking powder. Lastly flavor. Bake in slow oven 125 degrees F.

MRS. C. SHERMAN DENNY.

DEVIL'S FOOD CAKE

- | | |
|----------------------------|--------------------------------------|
| $\frac{1}{4}$ pound butter | $\frac{1}{2}$ cup pet milk |
| 2 cups sugar | 1 cup water |
| 2 eggs | 4 level teaspoons baking powder |
| pinch salt | $\frac{1}{4}$ pound melted chocolate |
| 1 teaspoon vanilla | |

Cream, butter, add sugar gradually and cream thoroughly. Add beaten egg yolks, measure flour after sifting once (2 cups). Sift together flour, salt, baking powder. Add alternately to first mixture the flour, water and pet milk, and chocolate. Mix well, add vanilla, fold in egg whites. Bake about 20 to 25 minutes; if baked too long cake will be dry.

MRS. D. A. MURPHY.

DEPRESSION CAKE

- | | |
|--------------------|--|
| 2 cups brown sugar | 2 teaspoons cinnamon |
| 2 cups hot water | 1 scant teaspoon cloves |
| 2 tablespoons lard | 1 teaspoon baking soda (dissolve
in 1 tablespoon hot water) |
| 1 cup flour | |
| 1 package raisins | |

Mix sugar, lard, hot water, raisins and cinnamon together for five minutes. When cold add flour and baking soda. Bake 45 minutes in slow oven. This makes two fair size loaves.

MRS. EDWARD O. JONES, Sr.

SOFT GINGER BREAD

- | | |
|--|-----------------------------|
| 2 eggs | $\frac{3}{4}$ cup sugar |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ teaspoon soda |
| 1 cup molasses | 1 teaspoonful cinnamon |
| 2 cups flour | 1 teaspoonful allspice |
| 1 teaspoon ginger
butter size of an egg | |

Mix above ingredients and bake.

Mrs. A. C. CROWDING.

TOP STOVE CAKE

- | | |
|--------------------------------|--|
| 3 teaspoons butter | $\frac{1}{2}$ cup sugar |
| 1 egg | $\frac{1}{4}$ cup milk |
| 1 cup flour well sifted | 1 $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{2}$ teaspoon vanilla | |

Cream butter and sugar together. Add other ingredients in order. Pour into one side of a medium hot buttered double fry pan. Bake over a very low fire for 15 minutes. Turn and bake on other side 10 minutes. When cold, split and add any filling; a cream custard is delicious. You may ice top or use powdered sugar. Makes a quick dessert.

Mrs. HARRY G. CALVERT.

SPICE CAKE

- | | |
|-----------------------------------|------------------------|
| 2 cups brown sugar | 2 cups flour |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup milk |
| whites of 2 eggs | yolks of 4 eggs |
| 2 teaspoons yeast powder | 2 teaspoons cinnamon |
| 1 nutmeg or 3 teaspoons of ground | 2 teaspoons cloves |

Mix above ingredients and bake in jelly tins. Use remaining whites for icing.

Mrs. E. M. MILLER.

GUESTS DELIGHT

- | | |
|--------------------------|--------------------|
| 3 eggs | 1 cup sugar |
| 1 tablespoon hot water | 1 cup sifted flour |
| 1 teaspoon baking powder | little salt |

Mix above ingredients and bake in a moderately quick oven for twenty minutes.

Custard for Cake

- | | |
|-----------------|----------------------------|
| 1 pint milk | $\frac{3}{4}$ cup sugar |
| yolks of 2 eggs | 1 tablespoonful cornstarch |

Heat milk in double boiler. When hot add eggs, sugar and cornstarch, all mixed. Stir constantly. As soon as thick remove from fire and let cool. Beat very cold. About two hours before using cut the cake in squares and place in dish. Cut four oranges in small pieces, put over top of cake in same dish, then pour the custard over the cake and oranges. Beat the whites of eggs very light, add two tablespoonfuls sugar and pile on top of custard.

Mrs. A. C. CROWDING.

POUND CAKE

$\frac{1}{2}$ pound butter	$1\frac{1}{2}$ cups sugar
5 egg yolks (unbeaten)	2 egg whites (unbeaten)
2 cups flour	$2\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ cup milk	1 teaspoon lemon extract
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ teaspoon salt

Sift flour and measure. Add baking powder and salt, sift three times. Cream shortening, add sugar gradually, cream thoroughly. Add egg yolks and whites and beat 1 minute. Combine flour and milk alternately with cream mixture and beat well. Add flavoring. Bake in moderate oven one and one-half hours. Makes cake in pipe pan 8 inches by 4 inches.

Mrs. FRANK H. HOFFMASTER.

WELLESLEY FUDGE CAKE

$\frac{1}{2}$ cup shortening	$1\frac{1}{2}$ cups sugar
2 eggs	2 cups flour
1 teaspoon soda	1 teaspoon baking powder
$\frac{1}{2}$ teaspoon salt	1 cup sour milk or buttermilk
$\frac{1}{2}$ cup cocoa	$\frac{1}{2}$ cup hot water

Cream shortening, add sugar and cream well. Add the beaten eggs. Mix and sift flour, soda, baking powder and salt together. Add to first mixture alternately with the sour milk. Mix cocoa and hot water to form a paste. Add to cake mixture. Bake in two layers in moderate oven.

Fudge Icing

2 squares chocolate	$1\frac{1}{2}$ cups sugar
$\frac{1}{2}$ cup water	1 tablespoon butter
$\frac{1}{2}$ teaspoon cream of tartar	1 teaspoon vanilla

Two tablespoons thick cream. Cut chocolate in small pieces. Combine with sugar, water, butter and cream tartar. Stir and mix thoroughly. Cook without stirring until it forms a soft ball in water. When cool add vanilla and beat until thick. Thin slightly with cream.

Mrs. H. HUNTLEY LLOYD.

IMPERIAL CAKE

1 pound butter	5 eggs
1 pound sugar	1 pound flour
1 pound raisins	$\frac{1}{4}$ pound citron
1 pound almonds, after blanching	$\frac{1}{2}$ wine glass brandy
trace	

Cream butter and sugar. Add well-beaten yolks, add fruit which has been well floured, add beaten whites and flour alternately and flavoring. Bake in round pan.

Miss LULIE P. HOOVER.

COFFEE CAKE

Mix and beat well 1 tablespoon butter, $\frac{1}{2}$ cup sugar and 1 egg. Add 1 cup of sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder added to flour, pinch of salt. Put batter in long pan and also spread with melted butter, plenty of brown sugar, raisins and sprinkle cinnamon over all. Bake in rather hot oven.

Mrs. F. S. Hoffmaster.

UPSIDE-DOWN CAKE

(Standard 1-egg cake batter)

4 tablespoons butter	$\frac{1}{2}$ cup diced pineapple
1 cup brown sugar	1 cup raisins or dates
1 cup nuts	1 cup preserves

Melt butter in an iron skillet, add the sugar and stir until blended. Remove the skillet from the fire. Spread the sugar and butter mixture in an even layer, then add fruits and nuts in layers. Pour batter on top and bake in a slow oven (225 degrees F.) about 45 minutes. The skillet should not be more than two-thirds full. Loosen the cake from the edges and turn out as soon as possible after taking from the oven. Serve with sauce or whipped cream. Other fruits can be used instead of pineapple and dates.

Mrs. W. A. Bailey.

STANDARD ONE EGG CAKE

7 tablespoons butter	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cups sugar (cream)	1 teaspoon extract
$\frac{1}{2}$ cup milk	2 teaspoons baking powder

Cream butter and sugar until sugar granules are dissolved. Add the egg and beat vigorously, add the milk and flour alternately. Add flavoring. Pour into oiled pan. Bake in a moderate oven (350 degrees F.) about 30 minutes.

Mrs. W. A. Bailey.

APPLE SAUCE CAKE

$\frac{1}{2}$ cup butter	1 cup sugar
1 cup apple sauce	1 teaspoon soda
1 cup flour	1 teaspoon cinnamon
1 teaspoon cloves	1 teaspoon allspice
$\frac{1}{2}$ cup floured raisins	nuts if desired

Cream together butter and sugar. Add apple sauce in which soda has been dissolved. Add flour into which has been sifted cinnamon, cloves and allspice, raisins and nuts if desired. I dissolve soda in 1 full cup of sour milk if I have it.

Mrs. MARI JOHNSON.

BUTTER ICE CAKE

$\frac{1}{2}$ cup butter	1 cup sugar
4 egg yolks	1 cup sugar
1 cup milk	3 level cups flour
2 teaspoons baking powder	1 teaspoon cinnamon
2 oz. melted chocolate	4 egg whites

Cream butter and 1 cup sugar together. Cream egg yolks and 1 cup sugar. Mix the two together. Then add the milk and the flour, baking powder and cinnamon, which has been sifted together. Add chocolate which has been melted over hot water. Lastly add stiffly beaten whites of eggs. Bake in moderate oven.

Iceing

$\frac{1}{2}$ pound butter	3 cups XXXX sugar
4 tablespoons dry cocoa	4 tablespoons cream or top-milk
1 tablespoon vanilla	

Cream the above ingredients.

Mrs. A. W. GORRIS.

SPONGE CAKE

4 egg yolks	1 $\frac{1}{2}$ cup sugar
1 cup cold water	1 level teaspoon baking powder
1 $\frac{1}{2}$ cup flour	juice and grated rind of lemon
4 egg whites	or vanilla
pinch salt	

Beat egg yolks and salt for three minutes, add water and beat 3 minutes. Add sugar and beat until thick. Add flour which has been sifted with baking powder. Add egg whites (beaten dry) and flavoring. Bake in oven 250 degrees F. 1 hour.

Mrs. JOHN H. HESSEY.

DELICIOUS SPONGE CAKE

4 eggs	2 cups granulated sugar
2 cups flour	1 cup scalding milk
2 teaspoons baking powder	vanilla

Beat eggs which have been separated, then mix together and beat again very hard. Add sugar, flour, milk, baking powder and vanilla.

Mrs. HARRY GEISENDORFER.

CINNAMON CAKE

2 eggs	2 teaspoonfuls baking powder
$\frac{1}{2}$ cup sugar	1 $\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup milk	butter size of walnut

Roll well and place dough in greased pan, dot top with butter, then cover with sugar and cinnamon. Bake fifteen (15) or twenty (20) minutes.

Mrs. EDWARD G. COLE.

GRANDMOTHER MULLER'S FRUIT CAKE

1 pound flour	3 pounds raisins
2 pounds currants	$\frac{1}{2}$ pound citron
$\frac{1}{2}$ pound orange and lemon peel	$\frac{1}{8}$ pound butter
4 eggs	1 pound brown sugar
1 cup molasses	1 glass jelly
1 wineglass of brandy or wine	1 teaspoon cinnamon
1 teaspoon cloves	$\frac{1}{4}$ teaspoon allspice
nutmeg and mace to taste	1 teaspoon yeast powder

Beat the butter to a cream, add sugar and yolks of eggs well beaten, then $\frac{1}{2}$ of the flour. Add spices, brandy, molasses and jelly, then add fruit well dredged, whites of the eggs and rest of the flour. 1 teaspoon yeast powder. Bake $2\frac{1}{2}$ hours.

Mrs. WARREN MULLER.

BROWNIES

1 cup granulated sugar	4 tablespoons melted butter
2 eggs, beaten	2 squares melted chocolate
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup flour, sifted
1 cup nuts, chopped	1 teaspoon vanilla
3 tablespoons boiling water (added to melted chocolate)	

Bake in pan 8 x 8 x 2 inches in moderate oven about 25 minutes. Cut in squares while hot.

Mrs. GEORGE THOMAS MILLS.

OLD FASHIONED GINGER COOKIES

Heat to boiling point—	1 tablespoon cinnamon
1 cup shortening, half butter, half lard	1 cup molasses
2 cups brown sugar	1 tablespoon ginger
	$\frac{1}{4}$ teaspoon allspice

Take from fire and add 1 scant tablespoon baking soda and beat well. Then add 2 eggs and flour enough to make a dough stiff enough to roll about $\frac{1}{8}$ cups. Roll very thin in flour, cut in small shapes with cookie cutter and bake in greased tin in a moderate oven.

Mrs. FRANK H. HOFFMASTER.

PASSOVER CAKES

Cook 4 eggs and 1 pound of brown sugar in double boiler for 10 minutes. When it has cooled somewhat add $1\frac{1}{2}$ cups sifted flour, $1\frac{1}{2}$ teaspoonsful yeast powder, 2 cups English walnuts, chopped fine. Flavor with vanilla. Grease bottom of pans, line with paper and grease that, too. Bake in 2 square pans about 8 inches square. Remove from oven and when it is still warm cut with sharp knife in oblong strips. Roll these in XXXX sugar and pack in tin box to keep soft. Cut the cakes with the point of the knife. Do not touch them.

Mrs. WALTER B. KINN.

PEANUT MACAROONS

- | | |
|-------------------------|-----------------------------------|
| 2 eggs | 1 pound roasted peanuts unshelled |
| 1 tablespoon flour | 1 teaspoon vanilla |
| $\frac{1}{4}$ cup sugar | $\frac{1}{4}$ teaspoon salt |

Beat eggs. Add sugar and mix well. Shell peanuts (do not remove dark covering of peanuts). Put through food chopper, using coarse wheel. Mix flour, salt and peanuts, add to egg mixture, then add vanilla and mix well. Drop by spoonfuls on to buttered pans. Bake in 325 degrees F. 10 minutes.

Mrs. KARL GEIGER.

SCOTCH CAKES

- | | |
|----------------------------|---------------|
| 1 pound flour | 1 pound sugar |
| $\frac{1}{4}$ pound butter | 2 eggs |

Cream butter, add sugar, beat well, add beaten eggs, add flour. Place in ice box until cold. Roll very thin, cut, sprinkle the top before baking with cinnamon and sugar.

Mrs. P. H. HUNTER.

BUTTERSCOTCH COOKIES

Cream 2 cups brown sugar and $\frac{1}{4}$ cup butter, add 2 beaten eggs, $3\frac{1}{2}$ cups pastry flour, 1 teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon vanilla, 1 cup ground nut meats. Shape into a loaf and keep in a cool place over night. Slice thin and bake in a moderate oven.

Mrs. JOHN W. DONALDSON.

CRY BABIES

- | | |
|---|----------------------------|
| 1 cup sugar | 1 tablespoon ground ginger |
| 1 cup black molasses | 1 saltspoon salt |
| 1 cup lard | 1 teacup boiling water |
| 1 egg | 1 teaspoon soda |
| enough flour to make stiff batter, possibly five cups | |

Cream sugar and shortening, beat in the molasses with the soda, dissolved in water, add the well-beaten egg and seasoning. Combine two mixtures with flour until the batter is stiff. Drop from a spoon on a greased pan and bake in hot oven.

Mrs. C. B. EDWARDS.

BUTTERSCOTCH SQUARES

Make a paste, boiling over fire of 1 cup brown sugar, $\frac{1}{4}$ cup butter, cool slightly and add 1 egg (unbeaten) and heat all together and add $\frac{1}{4}$ cup flour, 1 teaspoon baking powder (sifted together), 1 cup chopped nuts, 1 teaspoon vanilla. Turn into large buttered pan and bake 15 minutes in moderate oven. Cut into squares. I sometimes add 1 cup dates.

Mrs. KARL GEIGER.

CORN FLAKE COOKIES

- | | |
|-----------------------------|--------------|
| 2 cups corn flakes | 2 egg whites |
| 1 cup Dromedary Dry Coconut | 1 cup sugar |
| 1 teaspoon vanilla | |

Beat whites of eggs stiff and dry. Slowly beat in sugar, then rest of ingredients. Drop on well-greased pan and bake in moderate oven. Remove from pan while hot.

Mrs. E. M. MILLER.

SUGAR CAKES

- | | |
|---------------------------|---------------------------|
| 1 pound butter | 10 eggs |
| 2 pounds granulated sugar | 2 teaspoons baking powder |
| 1 tablespoon vanilla | |

Cream the butter and sugar, add yolks and whites beaten separately, flavoring and enough flour to make a stiff dough. Put out in the refrigerator a day or so. Then roll thin, baking quickly, about 8 or 10 minutes.

Mrs. DAVID M. COMBAT.

COCONUT COOKIES

Cream 1 cup brown sugar, $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ egg, after it is beaten. Then mix in $\frac{1}{2}$ cup dry coconut, $1\frac{1}{2}$ cups chopped pecans, $2\frac{1}{2}$ cups corn flakes. With teaspoon and fingers drop and mold on unbuttered tin. Cook 8 minutes in moderate oven. Let pans cool before removing cakes.

Mrs. WALTER B. KERR.

BROWN SUGAR COOKIES

- | | |
|---|---------------------------|
| $\frac{1}{2}$ cup butter ($\frac{1}{4}$ pound) | 2 cups light brown sugar |
| 2 eggs | 1 teaspoon vanilla |
| 1 teaspoon salt | $2\frac{1}{2}$ cups flour |
| $\frac{1}{2}$ teaspoon soda | 1 teaspoon baking powder |
| 1 cup nut meats | |

Cream butter, add sugar and cream it into butter, stir in beaten eggs and vanilla, add flour, sifted with soda, baking powder and salt. Add nut meats. Form into a roll and chill over night wrapped in waxed paper. Next day turn out and slice very thin. Bake in moderate oven 375 degrees F. 10 to 15 minutes.

Mrs. HARRY G. CALVERT.

COCONUT WAFERS

- | | |
|--------------------------|----------------------------|
| 1 pound granulated sugar | $\frac{1}{2}$ pound butter |
| 4 eggs | $\frac{1}{2}$ pound flour |
| 1 quart ground coconut | |

Cream butter and sugar, add the eggs well beaten then the flour and last all the coconut (fine). Drop by teaspoonful on greased shallow pans and bake quickly.

Mrs. J. MALLOHY TAYLOR, JR.

CRISP MOLASSES COOKIES

- | | |
|------------------------------|--------------------------|
| 1½ pounds brown sugar | ½ pound butter |
| ½ pound lard | 1 quart N. O. molasses |
| 2 rounded tablespoons ginger | 1 tablespoon cinnamon |
| 1 tablespoon cloves | 1 teaspoon baking powder |
| 1 tablespoon lemon flavor | |

Mix ingredients in order given adding enough flour to make a stiff dough. Put out in the refrigerator a day or so. Then roll thin and bake about 8 or 10 minutes.

Mrs. DAVID M. CORDRAY.

PECAN COOKIES

- | | |
|---------------------------|--------------------------------|
| ½ cup butter or margarine | ½ cup brown sugar |
| 1 egg (beaten) | 1 cup sifted all-purpose flour |
| ½ teaspoon cream tartar | ½ cup chopped pecan meats |

Cream the butter, add the brown sugar and blend well, then add the egg and mix well. Sift the flour with cream of tartar and add with the nut meats to the butter mixture. Drop by level teaspoonfuls on greased baking pans and bake in a slow oven of 300 degrees F. for 12 to 14 minutes. Remove with a spatula or cake turner while hot. Cool, store in tight tin. Makes 48 cookies.

MISS LAURA ALFORD.

MACAROONS

- | | |
|----------------------------|----------------------|
| 1 egg whites, beaten stiff | 1 cup sugar |
| 1 cup chopped nut meats | 2 cups Post Toasties |

Mix well. Drop on baking sheet or pan. Bake in moderate oven until brown.

Mrs. JOHN JOHNSON.

GINGER COOKIES

- | | |
|-------------------------|------------------------------|
| 1 pound brown sugar | 1 quart New Orleans molasses |
| ½ pound butter | (Bees Rabbit) |
| 4 tablespoonfuls ginger | 2 teaspoonfuls nutmeg |
| 2 teaspoons mace | 2 teaspoonfuls cinnamon |
| ½ pound Crisco | |

Add enough flour to make dough stiff enough to roll very thin.

Cream shortening and sugar until light and fluffy. Then add the molasses, mace and flour. Chill thoroughly in the refrigerator before rolling. Bring small piece of dough at a time. Roll on a well floured board and bake in quick oven.

Mrs. WENDELL BARTHOLOW.

SUGAR COOKIES

- | | |
|--------------------------------------|--|
| 1 pound butter | 2 cups sugar |
| 3 eggs | $\frac{1}{2}$ teaspoon cream of tartar |
| $\frac{1}{2}$ teaspoon baking powder | 2 teaspoons lemon extract |
| 2 cups flour (about) | |

Cream butter and sugar, add beaten eggs and lemon, sift cream of tartar with baking powder and flour and add to mixture a little at a time until stiff enough to roll. Set in cold place over night. When rolling use plenty of flour to keep cakes from sticking to board and rolling pin. Cut in small shapes, sprinkle with granulated sugar. Bake in moderate oven.

MRS. FRANK H. HOFFMASTER.

HERMITS

- | | |
|-----------------------------------|--|
| $\frac{1}{2}$ cup butter and lard | $\frac{1}{2}$ cup sugar |
| 1 egg, beaten | $\frac{1}{2}$ cup sweet milk |
| $1\frac{1}{2}$ cup flour | 2 teaspoons baking powder |
| 1 cup seedless raisins | $\frac{1}{2}$ cup chopped walnut meats |
| 1 teaspoon cinnamon | $\frac{1}{4}$ teaspoon cloves |
| nutmeg | salt |

Cream butter and sugar. Add raisins, egg, milk and nuts. Mix all dry ingredients. Put in two bread pans and bake 15 minutes at 375 degrees F. Cut in small squares and serve with tea.

MRS. FRIEND LOUD WELLS.

BUTTER SCOTCH COOKIES

- | | |
|--------------------------------|---------------------------|
| 1 cup brown sugar | 1 cup melted butter |
| 2 eggs | $1\frac{1}{2}$ cups flour |
| 1 teaspoon soda | 1 tablespoon vanilla |
| $\frac{1}{2}$ cup walnut meats | |

Cream butter and sugar together. Add well-beaten eggs. Sift in flour. Dissolve baking soda in luke warm water and add to the flour mixture. Add vanilla and walnut meats. Press in a pan to mold and set in a cold place 2 hours or more. Slice thin and bake in a moderate oven.

MRS. EMMA STERLING.

BROWNIES

- | | |
|---------------|------------------------------|
| 2 cups butter | 2 cups sugar |
| 2 eggs | $\frac{1}{2}$ cake chocolate |
| 2 cups nuts | 1 cup flour |

Melt chocolate over hot water. Cream as for cake. Add nuts, spread thin in pan. Bake in oven 350 degrees F. 15 minutes. Cut while warm.

MRS. NEIL C. FREALEY.

CHOCOLATE HERMITS

- | | |
|-----------------------------|-----------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup sugar |
| 2 eggs | $\frac{1}{2}$ cup raisins, seeded |
| $\frac{1}{2}$ teaspoon salt | 2 teaspoons baking powder |
| 2 cups flour | $\frac{1}{2}$ cup cocoa |
| 2 tablespoons hot water | 1 teaspoon cinnamon |

Cream butter, add sugar, eggs, raisins, flour into which baking powder has been sifted, cocoa melted in water, salt and cinnamon. Drop from a teaspoon onto a buttered baking sheet, put a raisin in the center of each hermit and bake in a moderate oven.

Mrs. GEORGE THOMAS MILLER.

COCONUT COOKIES

- | | |
|--|---------------------------|
| 1 grated coconut | 1 pound brown sugar |
| 1 egg—beat into coconut | $\frac{1}{2}$ pound flour |
| $\frac{1}{2}$ cup milk, sweet or coconut | |

Drop off a spoon.

Mrs. G. P. CLARK.

SCOTCH COOKIES

- | | |
|------------------------------------|-------------------------|
| 1 $\frac{1}{2}$ pounds brown sugar | 1 pound butter |
| 2 eggs | 2 teaspoons baking soda |
| 1 teaspoon cinnamon | 2 pounds flour |
| 1 cup molasses | |

Roll thin.

Mrs. G. P. CLARK.

CREAM PUFFS

- | | |
|--------------------------|-----------------|
| $\frac{1}{2}$ cup butter | 1 cup hot water |
| 1 cup flour | 3 eggs |
| pinch salt | |

Melt butter in hot water and while boiling beat in flour. Remove from fire and cool. Stir in eggs one at a time. Stir 5 minutes. Drop on tin and bake in moderate oven 25 minutes.

Filling

- | | |
|---------------------|---------------------|
| 1 pint milk | 2 eggs |
| 3 tablespoons flour | 6 tablespoons sugar |
| lemon flavor | |

Cut side of puff and fill with cream. This will make one dozen.

Mrs. J. W. FLEMING.

CHINESE CHEWS

(Sometimes called Hard Tack Cake)

- | | |
|----------------------------------|---------------------------|
| 2 eggs | 1½ tablespoons cold water |
| pinch salt (¼ teaspoon salt) | ¾ cup flour |
| 1 heaping teaspoon baking powder | 1 cup chopped dates |
| 1 cup chopped walnuts | 1 cup brown sugar |
| 1 teaspoon vanilla | |

Add sugar, dates and walnuts alternately in mixing. Bake about 35 minutes in a moderate oven in a rather thin cake pan 1 foot long and cut in squares while hot, rolling each square immediately in confectioners sugar.

Mrs. GEORGE THOMAS MILLS.

CHRISTMAS COOKIES

- | | |
|-----------------------------------|--|
| 1 pound sugar | ¾ pound butter and lard (half of each mixed) |
| 2 eggs | |
| ¼ cup milk | 1½ pounds flour |
| 1 teaspoon soda dissolved in milk | vanilla or lemon to taste |

Cream butter and lard mixture. Add sugar gradually, then the beaten eggs, the flour, dissolved soda, flavoring and milk. Work all together until smooth. Break into lumps and put in a cool place. Roll lumps out thin and cut out with cookie cutter. Place on greased pan. Bake in moderate oven or fairly hot. For cinnamon cookies brush over with milk, sprinkle with cinnamon and sugar mixed and placed blanched almonds on each.

Mrs. LOUIS L. SHINNAMON.

MOLASSES DROP COOKIES

- | | |
|------------------------------|---------------------|
| 1 cup molasses | 1 cup sugar |
| 2 teaspoons soda | ¼ cup butter |
| 1 cup hot water | 1 egg |
| 2½ cup flour (nearly 4 cups) | 2 teaspoons ginger |
| 1 teaspoon salt | 1 teaspoon cinnamon |

Mrs. LONG.

SPRITZ

(Cookies formed with cookie gun)

1 pound butter, cream well. Add a little at a time 2 cups sugar. 2 eggs, beaten. 2 tablespoons cream. Stir in 5 cups of sifted flour. Flavor with vanilla or almond extract. Bake at 425 degrees F. until light brown. Remove with spatula on table or paper until cool. Make dough day before. Form and put in ice box. Warm with heat of hand before putting into gun.

Mrs. GEORGE E. BOOTH.

FEATHER CAKES

¼ cup butter, 2 cups sugar, 2 eggs. Cream these ingredients together. 1 cup milk, 2 cups flour, 2 teaspoons baking powder in flour. Mix in order given (milk and flour alternately). Flavor with nutmeg. Add chopped nuts to last. Bake in muffin tin.

Mrs. F. S. HOFFMASTER.

CHOCOLATE COOKIES

- | | |
|--|----------------------------|
| 1 cup brown sugar | 1 teaspoon vanilla |
| 1 cup sour milk or buttermilk | $\frac{1}{2}$ cup butter |
| 1 teaspoon soda dissolved in sour milk | yolk of 2 eggs |
| $1\frac{1}{2}$ cups flour | 2 squares melted chocolate |
| | 1 cup nut meats |

Mix above ingredients. Beat in whites lastly.

Icing

- | | |
|-----------------------------|---|
| $\frac{1}{2}$ cup hot water | $1\frac{1}{2}$ squares melted chocolate |
| 1 teaspoon butter | 1 teaspoon vanilla |

Boil until thick. Add enough XXXX sugar to spread.

MRS. H. HUNTLEY LLOYD.

FRUIT CAKE

- | | |
|-------------------------------------|--|
| 1 pound butter | $\frac{1}{4}$ pound pineapple and cherries (conserved fruit) |
| 1 pound sugar | 2 pounds seedless raisins |
| 9 eggs | 2 pounds currants |
| 1 pound flour | $\frac{1}{2}$ pound citron |
| 1 teaspoon soda (dissolve in water) | $\frac{1}{2}$ pound figs |
| 2 teaspoons cinnamon | $\frac{1}{4}$ pound lemon and orange peel |
| 1 teaspoon allspice | 1 cup black walnuts (chopped) |
| 2 teaspoons nutmeg | juice of 1 orange and 1 lemon |
| $\frac{1}{2}$ teaspoon cloves | 1 cup black coffee |
| $\frac{1}{4}$ pound pecans chopped | 1 glass grape jelly |
| | 1 cup cider (boil and cool) |

Cream butter and sugar, add beaten eggs, spices and other ingredients, except the fruit, that must be sprinkled with flour, and add last of all. Bake in over 250 degrees F.

MRS. C. SHERMAN DENNY.

FRUIT CAKE

- | | |
|-------------------------------------|--------------------------------|
| 1 pound sugar | 6 figs |
| $\frac{1}{2}$ pound butter | 1 wine glass cider |
| 10 eggs | 1 teaspoon allspice |
| 1 pound flour | 1 teaspoonful cinnamon |
| 2 pounds seeded raisins | 1 teaspoonful cloves |
| 2 pounds currants | $\frac{1}{4}$ teaspoonful mace |
| $\frac{1}{2}$ pound English walnuts | $\frac{1}{4}$ teaspoonful salt |
| $\frac{1}{2}$ pound almonds | 1 teaspoonful soda mixed with |
| $\frac{1}{2}$ pound citron | 1 teaspoonful flour |
| grated rind and juice of one orange | |

Cream together butter and sugar. Add the well-beaten yolks of eggs, then the stiffly beaten whites, add cider. Then add the dry ingredients, and the soda mixed with flour last. All fruit must be rubbed with flour. Bake at 250 degrees three and one-half to four hours in very slow oven.

MRS. HARRY P. CANN.

COCKTAILS, PUNCH, SOUPS, FRITTERS,
ICINGS, SAUCES, OMELETS, ICES,
FISH AND CRABS, CANDY,
DRESSINGS

Cocktail

OYSTER COCKTAIL

(Make day before using)

- | | |
|------------------------|----------------------------------|
| 1 bottle Heinz catsup | 1 bottle Worcester sauce (small) |
| 1 cup vinegar | juice 1½ lemon |
| ½ teaspoon horseradish | 1 teaspoon salt |
| dash red pepper | |

Mrs. PRESTON GARDNER.

TOMATO COCKTAIL

1 large can tomatoes pressed through a sieve until dry—to the juice add 1 teaspoon salt, 1 teaspoon celery seed, 1 tablespoon sugar, 1 tablespoon vinegar, preferably drained off pickles. Serves 8.

Mrs. BLAINE DIVEN.

TOMATO JUICE COCKTAIL

- | | |
|----------------------|--------------------------|
| ½ peck ripe tomatoes | 8 tablespoons sugar |
| 1 tablespoon salt | 1 tablespoon celery salt |
| ½ teaspoon pepper | |

Wash tomatoes and cut in pieces. Cook over slow fire until tender. Strain and add seasoning. Boil for ten minutes. Fill jars or bottles and keep in a cool place. Keep one bottle in electric refrigerator and serve as desired.

Mrs. EMMA STERLING.

Punch

PUNCH

- | | |
|------------------------|--------------|
| 1 cup granulated sugar | 4 cups water |
|------------------------|--------------|

Boil these for fifteen minutes and when cool add the juice of six (6) lemons and three (3) oranges, can of crushed pineapple. Place this in refrigerator and when ready to serve add three (3) quarts of ginger ale (Cherry or strawberries if desired.)

Mrs. EDWARD G. COLK.

FRUIT PUNCH TO SERVE TEN

One quart cranberries (quite ripe) cooked until soft. Put through strainer and then strain through cheesecloth adding a little water if necessary to thin out the mixture. Mix 2 cups sugar with 2 cups cold water, stir over slow fire until dissolved, and boil three minutes. This thin syrup is better for sweetening. When cold add to berry juice. Add 2 cups pineapple juice, $\frac{1}{4}$ cup lemon juice and one cup orange juice. Mix several hours ahead of serving to allow for ripening. When ready to serve put block of ice in punch bowl and add 1 quart ginger ale. Good for young and old.

Mrs. GEORGE A. VOZZI.

FRUIT PUNCH FOR SIXTY-FIVE

1 quart tea (strong)	1 quart orange juice
1 quart lemon juice (26 lemons, large)	(24 oranges)
2 $\frac{1}{2}$ gallons water	1 quart crushed pineapple
1 quart grape juice	4 pounds sugar
	3 quarts ginger ale

Mrs. JOHN W. JOHNSON.

Soups

1 large can tomatoes	2 pieces celery
3 quarts water	$\frac{1}{2}$ pound soup meat—marrow bone
1 large onion	salt, pepper

Boil all until meat is well cooked. Then strain through fine sieve and return to cook with $\frac{1}{4}$ cup washed rice, until rice is tender. Add the noodles and one-fourth of a nutmeg, grated. Serve with chopped parsley and croutons.

Mrs. SEDWICK T. CROMWELL, JR.

POTATO SOUP

4 large white potatoes	1 tablespoon butter
2 large onions	1 tablespoon flour
1 quart water	1 quart milk
pepper	2 bay leaves
salt	2 egg yolks

Peel potatoes and onions. Cut in small pieces, add to the water and cook slowly until tender. Add seasoning and butter. Heat again and add flour mixed to a paste with the milk. Add egg yolks; do not boil after eggs are added.

Mrs. C. A. TOUR.

CREAM OF TOMATO SOUP

- | | |
|-------------------------------|-----------------------------|
| 1 large can of tomatoes | 1 onion |
| 1 pint milk | 1 tablespoon butter |
| 1 tablespoon flour | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ teaspoon pepper | few sprigs parsley |
| $\frac{1}{4}$ teaspoon sugar | |

Strain tomatoes through colander. Cook slowly tomatoes, parsley, onion, salt and pepper together. Cook separately milk, sugar and pinch of soda, cream butter and flour together, add cup of water. Cook over slow fire. Add tomatoes, milk and sauce together. Stir slowly until blended.

MRS. THOMAS BOHANNAN.

Fritters

PEACH FRITTERS

- | | |
|-----------------------------|--------------------------------|
| $1\frac{1}{2}$ cups flour | 1 egg |
| 1 teaspoonful baking powder | 2 heaping tablespoonfuls sugar |
| pinch salt | $\frac{3}{4}$ cup milk |

Beat egg well until light, add salt, sugar and milk. Beat in flour and add baking powder. Pare peaches, cut in half or use canned peaches. Have plenty of lard or crisco in deep pan boiling. Drop half of peach that has been covered with batter in the boiling fat. Turn until light brown. Drain and sift with powdered sugar.

MRS. EDWARD G. COLE.

BANANA FRITTERS

- | | |
|--------------------------|--------------------|
| 2 tablespoons butter | 4 bananas |
| 1 egg | 1 tablespoon sugar |
| Salt—pinch | juice half lemon |
| 1 cup flour | juice half orange |
| 1 teaspoon baking powder | 1 cup milk |

Cut bananas into portions not more than $\frac{3}{4}$ inch in thickness. Put into a bowl. Sprinkle sugar, lemon and orange juice over them. Let stand while mixing the batter. Beat egg, add melted butter and salt. Mix baking powder and flour. Add alternately with the milk. It may be necessary to add a little more flour or a little less milk. The batter needs to be a little thick andummy. Prepare hot deep fat in a skillet. Drop several portions of the bananas into the batter. Stir around in it. Avoid much batter on each portion. Drop into hot fat. Turn on each side if necessary. They brown very quickly. Drain on platter. Serve.

MISS ELIZABETH POTTER.

Icing

CHOCOLATE ICING

Take $1\frac{1}{2}$ cups of XXXX sugar. Moisten with milk to a thick paste. Add a quarter pound cake of chocolate cut fine and 1 well-beaten egg. Mix thoroughly and let come to a boil. Add vanilla and beat.

Mrs. H. H. Wm.

SEVEN MINUTE ICING

$1\frac{1}{2}$ Cups granulated sugar
5 tablespoonfuls cold water

$\frac{1}{4}$ teaspoonful cream tartar
2 egg whites (unbeaten)

Beat altogether in double boiler seven (7) minutes, add one (1) teaspoonful of vanilla and if desired, cocoanut.

Mrs. Edward G. Cull.

SEVEN MINUTE MARSHMALLOW ICING

1 egg white
12 marshmallow (cut in small pieces)

4 tablespoons cold water
1 cup granulated sugar
1 teaspoon vanilla

Place sugar, water and egg white in upper section of double boiler. Place over rapidly boiling water and beat constantly for 7 minutes with Dover egg beater. Remove from fire, add vanilla and marshmallow and beat until proper consistency.

Mrs. J. W. Fleming.

Sauce

LEMON SAUCE

$\frac{1}{2}$ cup sugar
1 cup boiling water
1 tablespoon corn starch
2 tablespoons butter

$1\frac{1}{2}$ tablespoons lemon juice
few grains nutmeg
few grains salt

Mix sugar and corn starch, add boiling water gradually, stirring constantly; boil five minutes, remove from fire, add butter, lemon juice, nutmeg and salt.

Mrs. Samuel H. Randall.

MINT SAUCE

$\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ glass tart jelly
sugar to taste

bunch mint
 $\frac{1}{2}$ large orange (seeded)

Put orange, skin and all, through the meat grinder, also mint. Heat vinegar, sugar and mint, add orange and jelly. Stir until jelly is soft.

MISS LULIE P. HOOPER.

CHOCOLATE SAUCE

$\frac{1}{4}$ pound chocolate
 $\frac{1}{4}$ cup boiling water

5 tablespoons sugar

Boil until it thickens (about ten minutes). Add $\frac{1}{4}$ cup cream, boil a few minutes longer, beat until light, then serve.

MRS. S. STEWART HOOPER.

HOT FUDGE SAUCE

1 ounce chocolate
 $\frac{1}{2}$ cup water

1 ounce butter

Let these ingredients meet slowly and bring to boil. Add 1 cup granulated sugar and bring to boil again.

ISABEL DRURY HEUBECK.

SAUCE—APPLE DUMPLING

2 tablespoons butter
1 tablespoon flour

4 tablespoons sugar
little salt

Melt butter, add sugar, flour and salt. Add boiling water and flavor.

MISS AGNES C. TOLSON.

ORANGE CUSTARD SAUCE

Mix grated rind and juice of one orange with one-half cup sugar. Boil two minutes, strain, cook again two minutes. Add well-beaten yolks of two eggs, cook over boiling water until thickened. When ready to serve, fold in one-half pint cream whipped stiff.

Serve over angel food.

MRS. J. FRANKLIN HAAS.

HOLLANDAISE SAUCE

2 tablespoons butter
2 egg yolks
little pepper
1 cup boiling water

1 tablespoon flour
 $\frac{1}{2}$ teaspoon salt
2 tablespoons lemon juice

Cream butter and flour. Add boiling water, cook until thick as wanted. Add lemon juice and beaten egg yolks. (Can be reheated if desired.)

MRS. GORDON B. STEWART.

Omelets

POTATO OMELET

- | | |
|-----------------------------|--------------------------|
| 1 cup mashed white potatoes | 1 cup cream or rich milk |
| 1 tablespoon melted butter | salt |
| parsely | 4 eggs, beaten light |

Bake in moderate oven in buttered pudding dish.

Mrs. C. A. TOUR.

BREAKFAST PUFFS

Scald 1 cup milk, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup yellow meal. Stir meal constantly to prevent lumps. When thick, cool, add 2 well-beaten eggs, 2 tablespoons sugar, $\frac{1}{4}$ cup flour, 2 teaspoons baking powder. Bake in hot oven 15 minutes after pouring in well-greased muffin tins. Cool.

Mrs. Wm. E. MERRICKSMITH.

PUFFY OMELET

- | | |
|-------------------------------------|-----------------------------|
| 5 eggs, beaten separately | 5 tablespoons hot water |
| $\frac{1}{4}$ teaspoon white pepper | $\frac{1}{4}$ teaspoon salt |
| 2 tablespoons fat | |

Add water and seasoning to yolks, add these into egg whites. Transfer to pan in which fat has been heated. Cook gently, lifting mixture with spatula so that uncooked portion may participate. Brown slightly on bottom, then set in oven. Cut at right angles with handle of pan and turn out on hot platter.

Mrs. H. H. DUKER.

BAKED OMELET

- | | |
|-----------------------------------|-----------------------|
| 6 eggs, beaten light and separate | 6 tablespoons milk |
| salt to taste | small piece of butter |

Grate or shave a light weight $\frac{1}{4}$ pound cheese, add the whites last and cut in lightly instead of stirring. Pour quickly into the baking dish. Set on top of stove until it seems a little firm (only a few minutes) and set in oven to brown very lightly. It is beautiful and delicious. Serve at once.

Mrs. JOHN T. ENSON.

Ice Cream

TUTTI-FRUTTI MARLOW

- | | |
|--|------------------------------|
| 20 marshmallows | $\frac{1}{2}$ cup pecan nuts |
| 1 cup cream | 1 cup milk |
| $\frac{1}{2}$ cup Maraschino cherries
(cut in pieces) | 1 teaspoon vanilla |
| | 3 slices pineapple |

Heat milk and dissolve marshmallows in it. When thoroughly dissolved, cool, add cream, whipped until stiff. Add vanilla, cherries, pineapple, cut up fine, and nut meats. Pour into tray of electric refrigerator. Allow to freeze half hour. Stir mixture and return to refrigerator until frozen.

MRS. PRESTON M. GARDNER.

ICE CREAM MERINGUE

- | | |
|------------------------|--------------------|
| 1 egg (whites only) | 1 teaspoon vanilla |
| 1 cup granulated sugar | 1 teaspoon vinegar |

Beat the eggs stiff and dry. Add sugar gradually, then vanilla and vinegar. Have muffin pans greased with plenty of lard, then put one heaping teaspoonful of the mixture in the pan and work across bottom and sides. Bake in a very slow oven about one-half hour. Fill two with ice cream and put together. Top with whipped cream and garnish with a strawberry or cherry. Makes about 15 meringues.

MRS. WILBUR R. LEITCH.

PINEAPPLE DELIGHT

- | | |
|-----------------------------------|-------------------------|
| 20 marshmallows | 1 cup crushed pineapple |
| $\frac{1}{2}$ pint whipping cream | |

Steam the marshmallows and pineapple until the marshmallows are melted. When cold, add the stiffly beaten cream; blend well. Pour into tray of electric refrigerator and freeze without stirring.

MRS. JAMES D. ROBINSON.

MUSE

Heat slowly until dissolved 25 marshmallows, $\frac{1}{2}$ cup milk. When cool add to 1 pint double cream which has been whipped. Place in electric refrigerator about 3 or 4 hours. This foundation can have added to it any flavor or nuts or fruits.

MRS. W. E. PAUL.

ORANGE ICE

- | | |
|--------------------------------|-------------------------|
| 20 marshmallows | 1 1/4 cups orange juice |
| 1 tablespoon lemon juice | 1/4 cup water |
| 3 tablespoons granulated sugar | 3 egg whites |

Place marshmallows (cut) in double boiler, add to them 1/4 cup water (hot) and 1/4 cup orange juice. Steam until liquid, then add lemon juice remaining orange juice, and 2 tablespoons of sugar. Set in ice box tray until it jellies. Add remaining sugar to stiffly beaten egg whites and combine with jellied mixture, folding in thoroughly. Freeze about 3 hours.

MRS. SAMUEL H. RANDALL.

ICE CREAM

- | | |
|-------------------------|---------------------|
| 2 cups milk | 1 cup sugar |
| 1 tablespoon flour | pinch salt |
| 2 eggs | 1 teaspoon gelatine |
| 1 tablespoon cold water | 2 cups cream |
| 2 teaspoons vanilla | |

Scald milk. Add sugar mixed with flour and cook in a double boiler for fifteen minutes, stirring until the mixture thickens slightly. Add salt and eggs slightly beaten. Cook until thickened, stirring constantly; add gelatine softened in cold water. Chill. Add cream, beaten until stiff, and vanilla. Put in two frigidaire trays and freeze, beating vigorously at half-hour intervals until almost frozen. Recipe makes twelve servings.

MRS. W. R. MILLER.

ORANGE PARFAIT

- | | |
|--------------------------|--------------------------|
| 1/2 cup brown sugar | 1 cup orange juice |
| juice of 1/2 lemon | 3 eggs |
| 1 tablespoon gelatine | 2 tablespoons cold water |
| 1/2 pint cream (whipped) | |

Add sugar, fruit juice and eggs. Cook in double boiler until like custard. Add gelatine which has been dissolved in the cold water for five minutes. When cool fold in whipped cream, and let freeze in electric refrigerator. Will serve 6.

MRS. L. WILSON DAVIS.

FRUIT CUSTARD

Mix 1 egg, 1/4 cup sugar, 2 cups milk. Boil to custard then add 1 teaspoon gelatine dissolved in 2 tablespoons cold water, when cold add 1/2 pint whipped cream and put in refrigerator jar and freeze.

MRS. H. E. WEIDNER.

GOLDEN PARFAIT

- | | |
|-------------------------|-------------------------------|
| 2 egg yolks | 1 1/2 cups crushed pineapple, |
| 1/2 pint whipping cream | strained |

Beat egg yolks thoroughly and add to pineapple mixture. Add juice last. Freeze in electric refrigerator about three hours. Stir every thirty minutes until frozen.

MRS. STEWART YEATMAN.

ORANGE ICE

- | | |
|--------------------------------|-----------------------------------|
| 20 marshmallows | 1 $\frac{1}{4}$ cups orange juice |
| 1 tablespoon lemon juice | $\frac{1}{4}$ cup water |
| 3 tablespoons granulated sugar | 3 egg whites |

Place marshmallows (cut) in double boiler, add to them $\frac{1}{4}$ cup water (hot) and $\frac{1}{4}$ cup orange juice. Steam until liquid, then add lemon juice remaining orange juice, and 2 tablespoons of sugar. Set in ice box tray until it jellies. Add remaining sugar to stiffly beaten egg whites and combine with jellied mixture, folding in thoroughly. Freeze about 2 hours.

MRS. SAMUEL H. RANDALL.

ICE CREAM

- | | |
|-------------------------|---------------------|
| 2 cups milk | 1 cup sugar |
| 1 tablespoon flour | pinch salt |
| 3 eggs | 1 teaspoon gelatine |
| 1 tablespoon cold water | 2 cups cream |
| 1 teaspoon vanilla | |

Boil milk. Add sugar mixed with flour and cook in a double boiler for five minutes, stirring until the mixture thickens slightly. Add salt and eggs slightly beaten. Cook until thickened, stirring constantly; add gelatine dissolved in cold water. Chill. Add cream, beaten until stiff, and vanilla. Put in two frigidaire trays and freeze, beating vigorously at half-hour intervals until almost frozen. Recipe makes twelve servings.

MRS. W. R. MILLER.

ORANGE PARFAIT

- | | |
|------------------------------------|--------------------------|
| $\frac{1}{4}$ cup brown sugar | 1 cup orange juice |
| juice of $\frac{1}{2}$ lemon | 3 eggs |
| 1 teaspoon gelatine | 2 tablespoons cold water |
| $\frac{1}{2}$ pint cream (whipped) | |

Add sugar, fruit juice and eggs. Cook in double boiler until like custard. Add gelatine which has been dissolved in the cold water for five minutes. When cool fold in whipped cream, and let freeze in electric refrigerator. Will serve 6.

MRS. L. WILSON DAVIS.

FROZEN CUSTARD

Mix 1 egg, $\frac{1}{4}$ cup sugar, 1 cup milk. Boil to custard then add 1 teaspoon gelatine dissolved in a little hot water, when cold add $\frac{1}{2}$ pint whipped cream and put in refrigerator pan and freeze.

MRS. H. E. WEDNER.

GOLDEN PARFAIT

- | | |
|-----------------------------------|---|
| 3 egg yolks | 1 $\frac{1}{2}$ cups crushed pineapple, |
| $\frac{1}{2}$ pint whipping cream | strained |

Beat egg yolks thoroughly and add to pineapple mixture. Add juice and Freeze in electric refrigerator about three hours. Stir every thirty minutes until frozen.

MRS. STEWART YEATMAN.

Fish and Crabs

BAKED CRAB MEAT

- | | |
|-------------------|-----------------------|
| 1 pound crab meat | butter size of walnut |
| 1 egg | 1 cup milk |
| 1 teaspoon flour | parsley |

Cream flour and butter, beat in egg and add milk. Cook until thick and set aside to cool. Sprinkle pepper, salt and dry mustard (to taste) on crab meat. Mix custard and parsley with this, put in casserole or on baking shell and sprinkle with finely ground bread crumbs. For crab cakes put in bread crumbs and fry.

Mrs. W. F. Woodex.

DEVILED CRABS

To one pound of crab meat add one tablespoon melted butter, one quarter teaspoon cayenne pepper, one quarter teaspoon black pepper, two tablespoons finely minced parsley. Mix all thoroughly. Put on stove in small pot, add one cup of milk in which one tablespoon of sifted flour has been blended. When thick, fill shells with mixture, top with bread crumbs. Put in hot oven until tops are browned.

Mrs. Bartholomae.

CLAM CHOWDER

- | | |
|------------------|--|
| 1 dozen clams | $\frac{1}{4}$ pound finely diced salt pork |
| 1 onion shredded | 5 large potatoes sliced (raw) |

Fry pork cubes until light brown, stir in minced onion. Bring clams in their juice and one pint of water to boil. Add potatoes and pork onion mixture. Let simmer for one hour. Add one small can tomatoes. Before serving add one pint of milk which has been thickened with powdered crackers. Pepper to taste. Serve very hot.

Mrs. Mahel Johnson.

CODDLED CODFISH

Use the dried salted cod fish. Soak $\frac{1}{2}$ pound over night in cold water to cover. In the morning drain, add fresh cold water and simmer for 15 minutes. Drain again and simmer in boiling water for 5 minutes, then drain. Beat 4 eggs with 4 tablespoons of milk and a little pepper. Put the fish in a double boiler, pour the eggs and milk over it and let cook without stirring for 15 minutes or until the egg mixture is firm and fish hot. Mix lightly, turn out on a hot platter, sprinkle with minced parsley and garnish with small triangles of fried bread or toasted bread. Serve 6.

Mrs. Carroll Roe.

SALMON SOUFFLE

1 can salmon	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ teaspoon paprika	2 teaspoons lemon juice
$\frac{1}{2}$ cup bread crumbs	$\frac{1}{2}$ cup milk
3 egg yolks	3 egg whites

Wash salmon, remove skin and bones and flake it. Add seasoning. Coag bread crumbs in milk 5 minutes. Add salmon and egg yolks, then fold in egg whites well beaten. Turn into buttered dish and set in pan of water. Bake 30 minutes in oven 350 degrees F. Serve with Spanish Sauce.

Spanish Sauce

2 tablespoons bacon or ham cut fine	2 tablespoons butter
2 tablespoons finely chopped carrots	2 tablespoons finely chopped celery
1 $\frac{1}{4}$ cups stock, consomme or bouillon cube	1 tablespoon finely chopped onion
	4 tablespoons flour
	$\frac{2}{3}$ cup tomato

Render bacon, add vegetables with butter and cook until butter is brown. Add flour and stir. Add stock and tomato. Cook 5 minutes.

MRS. NEUMAN C. HOLMES

CRAB FLAKES en CASSEROLE

1 pound crab flakes	$\frac{1}{2}$ pint milk
2 eggs	1 tablespoon flour
small piece butter	

Make a custard of the milk, eggs, flour and butter. When cool, add to the crab flakes, together with bits of parsley, a dash of dry mustard, salt and pepper. Mix thoroughly. Butter a baking dish and pour in the mixture. Cover the top with fine bread crumbs and dot with lumps of butter. Bake slowly until the top is a golden brown.

MRS. J. MALLORY TAYLOR, JR.

DEILED CRABS

1 pound crab meat, 1 pinch garlic cut very fine, juice of $\frac{1}{2}$ lemon, Worcestershire sauce to taste, dash of red pepper. Season to taste. Moistens with mayonnaise. Fill shells—sprinkle top with bread crumbs, dot with butter. Bake about $\frac{1}{2}$ hour or until brown. Serves about 6.

MRS. P. H. HUNTER

LOBSTER SALAD

1 large can of lobster or Geisha crab	1 cup cold water
3 packages cream cheese	1 can tomato soup
1 $\frac{1}{2}$ cups celery and green pepper (cut fine)	1 cup mayonnaise
	1 onion

Heat soup with cream cheese in it. Mix 1 envelope of Knox's gelatin which has been soaked in a cup of cold water, with the soup. Mix other ingredients and put in gelatine mixture and pour into molds.

MRS. GORDON B. STEWART

SALMON AU GRATIN

Make a sauce of two level tablespoons cornstarch, two tablespoons butter and 2 cups milk. Stir constantly until thick and creamy. Add one can salmon, broken into small pieces, a few drops of Worcestershire Sauce and $\frac{1}{2}$ teaspoon Coleman's mustard. Turn this into a baking dish and cover with grated cheese and bread crumbs. Bake till brown. Serves four.

Mrs. Wm. B. Hill.

CRAB IMPERIAL

Make white sauce of 2 level tablespoons cornstarch, 1 cup of milk and large lump of butter, salt to taste. Cook, stirring constantly until thick. Add this to one pound of crab flakes, which have been seasoned with black pepper, cayenne pepper and Coleman's Dry mustard to taste. Put in baking dish and sprinkle with bread crumbs and dot with additional butter. Bake long enough to brown bread crumbs. Serves four.

Mrs. Wm. B. Hill.

CLAM CHOWDER

Chop two dozen clams fine. Dice two good size potatoes, one small onion, and boil together until done. Let clams come to a boil in their own liquor. Drain potatoes and onion, add one cup of milk. Stir in clams after skimming thoroughly. Add large lump of butter, a few pieces of crispy bacon, cut fine, a little parsley. Thicken a little. Season to taste.

Mrs. W. M. Burkan.

Candy

CHOCOLATE FUDGE

$\frac{1}{4}$ can Baker's chocolate	$\frac{1}{2}$ cup golden crown syrup
$\frac{1}{2}$ cup milk	2 cups sugar
Go. size piece butter	vanilla

Cook the 4 ingredients until it holds together in water. Take off fire and add butter and vanilla and beat until stiff enough to drop on buttered tin.

Mrs. W. R. Miller.

CHOCOLATE TAFFY

2 cups sugar	1 cup milk
1 cup table syrup	$\frac{1}{4}$ pound chocolate, cut in pieces

Combine sugar, milk, syrup and chocolate. Place over a low flame, stir constantly until sugar is dissolved. Then continue to cook, stirring frequently to prevent scorching, until a small amount of the mixture becomes brittle when dropped in cold water. Add butter and vanilla to taste. Pour into a buttered pan and cool.

Mrs. S. Stewart Hooper.

ICE BOX CANDY

1 pound XXXX sugar
3 tablespoons butter
yolk of 1 egg

3 tablespoons milk or cream
cake of Baker's unsweetened
chocolate, 10c

Cream sugar and milk, add yolk of egg. Melt butter and chocolate together (placing pan in hot water). Mix, then add 1 teaspoon vanilla. Add stiffly beaten white of egg. Beat thoroughly. Nuts may be added if desired. Pour into greased pan and cut in squares when it begins to set.

MRS. J. E. HARRIS.

SEA FOAM CANDY

1½ cups granulated sugar
2 egg whites
1 cup hot water

1½ cups brown sugar
1 teaspoon vanilla
1 cup English walnuts

Boil the sugar and water until it hardens when dropped in cold water, pour over the stiffly beaten whites of the eggs. Add vanilla and the nuts chopped and drop in balls on greased paper or a plate to cool.

MISS MARY E. VANDANIKER.

PANOCHÉ

¾ pound brown sugar
½ cup English Walnuts, cut
small

¼ or ½ tsp. vanilla—according to
taste
¾ cup milk
butter (size of walnut)

Put sugar and milk on stove and stir until sugar is dissolved. Let cook until a small amount forms a soft ball when dropped in cold water. Add vanilla and butter; from fire immediately. Beat until mixture thickens and shows a creamy texture. Then add flavoring and broken walnut meats. Pour into buttered shallow tin and score into squares before mixture hardens.

MISS MARGARET E. DULANEY.

CREAM CANDIES

1½ cups sugar
2 tablespoons corn syrup

½ cup water
1 egg white

Boil sugar, water, syrup together until it spins a long thread, then pour slowly over egg whites beaten stiff. Flavor and color as desired.

MRS. PRESTON GARDNER.

TURKISH PASTE or KNOX DAINTIES

- | | |
|--|---|
| 1 box Knox Sparkling Gelatine
(entire contents) | 1 cup cold water |
| 1½ cups boiling water | 4 cups sugar |
| ¼ teaspoon salt | green coloring (paste or liquid) |
| 2 tablespoonfuls lemon juice | ½ teaspoon peppermint extract
(or other flavoring) |
| 2 teaspoonfuls lemon extract | |

Soak gelatine in cold water about 5 minutes. Heat sugar, salt and boiling water to boiling point. Add softened gelatine to hot syrup and stir until dissolved. Boil slowly for 15 minutes. Remove from fire and divide into two equal parts. Color the one part a delicate green and flavor with peppermint extract. Leave the other part uncolored and flavor with the lemon extract and lemon juice. Rinse two pans size 8 x 4 inches in cold water and pour in candy mixture, to the depth of about three-fourths inch. Put in a cool place (not in a refrigerator), allowing candy to thicken for at least twelve hours. With a wet, sharp knife, loosen about edges of pan, turn out on board lightly covered with powdered sugar. Cut into cubes and roll in powdered or fine granulated sugar. The candy to make for Christmas.

Mrs. R. T. SUGARS.

CARAMELS

- | | |
|--------------------|--------------------------|
| ½ cup sugar (gran) | ¾ cup milk |
| ¼ pound chocolate | 2 tablespoons white Karo |
| pinch salt | |

Dissolve slowly, bring to a boil for five minutes, add piece of butter size of walnut, heat until stiff, drop on buttered pan. While heating, hold pan in cold water, it makes candy creamy.

Mrs. J. W. EGGLINTON.

CHOCOLATE FUDGE

Half pound cake Baker's chocolate. Melt over slow heat and mix with one pound granulated sugar, tablespoon butter and half pint milk. Stir until thoroughly dissolved, and boil twenty minutes. Remove from heat and beat with spoon for ten minutes. Add three teaspoons vanilla. Pour into buttered dish, and when it begins to harden crease with buttered knife if size wanted. Test in cold water before pouring out, but work quickly to avoid sugaring.

Mrs. HARRY HASTUP.

FUDGE

- | | |
|---------------------|-----------------------|
| 4 squares chocolate | ¾ cupful milk |
| 2 cupfuls sugar | 1 tablespoon butter |
| ¼ teaspoon salt | 1 teaspoonful vanilla |

Cut chocolate into small pieces, add sugar, salt and milk and stir constantly over a low fire until all the sugar has dissolved. Then boil rather rapidly, stirring just enough to prevent scorching until the soft ball stage is reached when tested in a cupful of cold water. Remove from fire, add the butter and let stand until cool, without stirring. Then add the vanilla and heat until thick. Pour into a buttered pan, or on an aluminum tray covered with a sheet of wax paper. Cut into squares.

Mrs. WENDEL HASTINGLOW.

Dressing

HARVEY SALAD DRESSING

1 pint olive oil	1/2 pint apple vinegar
2 Sterno beef tablets	2 tablespoons sugar
20 chopped olives	2 tablespoons capers
1/4 pound Roquefort cheese chopped	1/2 pint tomato catsup
2 buttons garlic chopped	2 tablespoons Worcestershire sauce
1 teaspoon paprika	cayenne pepper to taste
1 tablespoon salt	

This will make a quart of dressing which will keep until used.

Mrs. LILLIE P. HOBBS.

FRUIT SALAD MAYONNAISE

2 egg yolks beat up	1 teaspoon corn starch blended with juice of 1 lemon
1/4 cup pineapple juice	
1/2 cup sugar	

Cook in double boiler until it thickens, cool, and add 1 cup cream whipped

Mrs. FREDERICK GETTNER.

CHICKEN SALAD DRESSING

2 teaspoons evaporated milk	1/2 teaspoon mustard
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Mix and add oil until it thickens. Add salt and vinegar to taste. Add a little cold water to thin. If it goes back, add a little more milk and beat hard.

EMILY A. FULLWOOD.

FRUIT SALAD DRESSING

1 cupful pineapple juice	1 cupful orange juice
1/4 cupful lemon juice	3 eggs
1 cupful whipped cream	1/4 cupful sugar

Put the juices on the stove in a double boiler and let get hot, but not boil. Beat the eggs well and add the sugar. Then pour over that the hot juices. Beat and return to stove and boil 5 minutes. When cool, add the whipped cream.

Mrs. LOGAN CURR.

MAYONNAISE WITH WHOLE EGG

1 teaspoon dry mustard	1 teaspoon salt
1/2 teaspoon sugar	

Mix all these together, add 1 whole egg. Add gradually 2 cups ^{vegetable} Oil while beating with egg beater. When thick beat in

1 tablespoon lemon juice	2 tablespoons vinegar
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Makes one pint.

Mrs. FRIEND LOUISE WILKS.

DRESSING FOR SLAW

- | | |
|-------------------------------------|---------------------------|
| 2 eggs | 5 teaspoons sugar |
| 1 teaspoon salt | $\frac{7}{8}$ cup vinegar |
| $\frac{1}{2}$ teaspoon black pepper | $\frac{1}{2}$ cup water |
| 1 level teaspoon dry mustard | 1 tablespoon corn starch |
| good size piece of butter | |

Cook all together until it thickens. When cool add 1 small can evaporated milk. For chicken salad omit sugar and very little vinegar. For potato salad omit cornstarch.

Mrs. W. E. PAUL.

SALADS, PIES

Salads

GARDEN SALAD

- | | |
|---|-----------------------------|
| Chicken, $\frac{3}{4}$ cup (cut in cubes) | 2 green peppers (cut small) |
| $\frac{1}{2}$ cup ham (cut in cubes) | 2 cups celery (cut small) |
| $\frac{1}{2}$ cup tongue (cut in cubes) | 2 cups cabbage (shredded) |
| 4 tomatoes (diced) | 1 cucumber (diced) |

Tom all ingredients in a bowl and mix with mayonnaise dressing or Russian dressing. Garnish with the dressing and small radishes.

Mrs. WILHELM R. LEITCH.

FROZEN BANANA SALAD

- | | |
|---------------------------------|---|
| 1 tablespoon lemon juice | 1 teaspoon salt |
| 4 tablespoons mayonnaise | 2-3 oz. packages cream cheese |
| 4 tablespoons crushed pineapple | $\frac{1}{2}$ cup marachino cherries, cut in quarters |
| $\frac{1}{2}$ cup walnut meats | 1 cup whipping cream |
| 2 ripe bananas | |

Chop nut meats and cut bananas in cubes. Add lemon juice and salt to mayonnaise and stir into cheese. Mix with pineapple, cherries and nuts and fold in whipped cream. Add bananas.

Mrs. J. C. IRVINE.

CHERRY SALAD

- | | |
|--|----------------------------------|
| 1 can black cherries | $\frac{1}{2}$ pint mayonnaise |
| $\frac{1}{2}$ cups boiling fruit juice (or water) to each package of jello | $\frac{1}{4}$ pound almonds |
| 2 packages cream cheese | 2 packages orange jello |
| | $\frac{1}{2}$ pint whipped cream |
| | 4 large oranges or grape fruit |

Strain juice from cherries, seed them and line the mold. Pour over this $\frac{1}{2}$ of jello dissolved in the fruit juice and let stand until slightly firm. Mix the cheese with little cream and spread over cherries. Place the orange or grape fruit plugs on that and then pour on the rest of the jello. Top with cream, mayonnaise and almonds and serve in cooler. Grease mold with Wesson oil before pouring mixture in it.

Mrs. GEORGE H. STEWART.

BUTTERFLY SALAD

- | | |
|--------------------------------|---------------------|
| 6 slices canned pineapple | 1 cake cream cheese |
| $\frac{1}{2}$ cup chopped nuts | 1 green pepper |
| 1 pimento | |

Cut slices of pineapple in halves. Arrange two halves, curved sides toward center, on a bed of lettuce. Make small balls of cream cheese, and add a chopped nuts. Place two or three in the center for the body of the butterfly. Use thin strips of green pepper for the antennae, and decorate the pineapple halves with pimento cut in fancy pieces to resemble markings on the wings. Serve with mayonnaise.

Mrs. GEORGE SIXIL

CRANBERRY SALAD

- | | |
|---------------------------|-------------------------|
| 2 cups cranberries | 1 orange |
| 1 small stalk celery | 1 package lemon jello |
| 1 cup pecans or any nuts | $\frac{1}{2}$ cup sugar |
| $1\frac{1}{2}$ cups water | |

Put the cranberries through the food chopper, then cover with the sugar. Use the juice of the orange, and put the rind through the food chopper. Cut celery fine, also nuts. Add these ingredients to the jello which has been dissolved in the hot water. Put into molds.

Mrs. GEORGE E. BORTH

FROZEN TOMATO SALAD

- | | |
|----------------------|-------------------------------|
| 6 medium tomatoes | 2 tablespoons grated cucumber |
| 2 cups whipped cream | 1 cup mayonnaise |
| 1 cup chopped celery | |

Remove skin from tomatoes, scoop out all pulp and juice, turn down to drain and place in ice box until ready to serve. To the pulp add a little onion juice, cucumber, salt, celery, mayonnaise and cream. Freeze. When ready to serve place tomato shells upon lettuce and fill with frozen mixture. Put a little mayonnaise on top of each, also a sprig of parsley. Serve immediately.

Mrs. J. E. HARRIS

FRUIT SALAD

- | | |
|-----------------------------------|----------------------------------|
| 1 pound grapes (malaga preferred) | 8 or 10 marshmallows if you like |
| 1 can pineapple (drained) | 1 apple |
| 1 banana | 2 oranges (drained) |
| | $\frac{1}{2}$ cup nuts |

Dressing

Juice from pineapple put in double boiler and come to a boil.

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|--------------------|-------------------------|
| 2 eggs | $\frac{1}{2}$ cup sugar |
| 1 tablespoon flour | 1 pinch salt |

Mix dry ingredients, beat in eggs, then stir in pineapple juice and cook about 2 or 3 minutes. Whip up $\frac{1}{2}$ pint double cream and serve—garnish with cherry or grape.

Mrs. J. E. HARRIS

TOMATO PERFECTION SALAD

- | | |
|--------------------------------|---|
| 1 envelope gelatine | 1 teaspoon salt |
| $\frac{1}{2}$ cup cold water | 1 cup cabbage, cut fine |
| $\frac{1}{4}$ cup mild vinegar | 2 cups celery, cut fine |
| 2 tablespoons lemon juice | 2 tablespoons green pepper,
cut fine |
| 2 cups boiling tomato juice | 1 small bottle olives, cut fine |
| $\frac{1}{2}$ cup sugar | |

Soften gelatine in cold water, dissolve with hot tomato juice, add vinegar, lemon juice, sugar and salt. When this begins to thicken add other vegetables. This is very attractive made in individual molds. Serve on lettuce with preferred salad dressing.

Mrs. C. SHERMAN DENNY.

FRUIT SALAD

- | | |
|---|---|
| 1 can sliced pineapple (diced) | 1 box marshmallows |
| 1 pound grapes or 1 can white
cherries | $\frac{1}{4}$ pound almonds (blanched and
cut in half) |
| 1 egg | 1 pint cream (whipped) |
| 1 cup milk | juice of 1 lemon |
| 1 tablespoon dry mustard (scant) | |

Make custard of egg, milk, etc. Pour over fruit and let stand. Whip cream and mix with fruit. This should stand at least 12 hours even if cream sets. Serves 10.

Mrs. W. F. WOODRICK.

FROZEN FRUIT SALAD

- | | |
|---------------------------|------------------------------------|
| 1 envelope Knox gelatine | $\frac{1}{2}$ cup cold water |
| 1 cup boiling water | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup vinegar | 1 teaspoon lemon juice |
| 1 teaspoon salt | 1 can white cherries |
| 1 can sliced pineapple | 3 oranges |
| 1 box bananas | 12 marshmallows |
| 1 cup mayonnaise | 1 small bottle maraschino cherries |
| 1 pint whipped cream | |

Soak gelatine in cold water ten minutes and dissolve in boiling water. Add sugar, vinegar, salt, lemon juice with gelatine. Add mayonnaise, cherry juice, fruit juices and cream. Dice fruit and marshmallows and mix with liquid. Freeze. This will serve about fifteen. If you do not wish this salad frozen add more gelatine and serve congealed.

Mrs. J. E. HARRIS.

CINNAMON APPLE SALAD

- | | |
|----------------------------|-----------------------|
| 2 cups granulated sugar | 1 cup water |
| 1 cup cinnamon candy drops | 8 medium sized apples |

Peel and core apples. Place in pan on top of the stove in the syrup made of the sugar, water and candy drops. Cook slowly, turning apples frequently until they are soft. Cool, then fill centers with nuts and cream cheese. Serve on lettuce with mayonnaise.

Mrs. E. N. HOOPER.

TOMATO ASPIC

- | | |
|------------------------------|-----------------------------|
| 1 small can of tomatoes | 1 heaping teaspoon sugar |
| few grains salt | 1 tablespoon plain gelatine |
| 1 dozen or more whole cloves | 4 whole walnuts |
| small piece of onion | 1 stalk celery |
| 1 tablespoon vinegar | |

Cook together tomatoes, salt, cloves, onion and vinegar. Meanwhile dissolve gelatine in a little cold water. (To dissolve thoroughly place over pan of warm water.) Mix with strained juice of first mixture. Put in bottom of moulds chopped walnuts and celery. Pour over this the strained mixture and let congeal.

MRS. W. O. MESSERSMITH.

SUNSHINE SALAD

Take one package lemon jello and make according to directions, leaving out about a half cup of water. Let cool. Grate finely two medium sized carrots and add one small sized can of crushed pineapple. Add all to the cooled jello and stir well. Pour into moulds and let stand in the refrigerator until hardened.

Serve on lettuce leaves and garnish with mayonnaise.

MRS. A. C. CROWDING.

CRANBERRY SALAD

- | | |
|----------------------------|---------------------------|
| 2 packages of orange jello | $\frac{1}{2}$ cup water |
| 1 cup sugar | 2 oranges (seeds removed) |
| 2 cups raw cranberries | |

Grind the oranges and cranberries. Add to the gelatine mixture when it has cooled. Flavor with $\frac{1}{2}$ teaspoonful lemon juice and add $\frac{1}{2}$ cup or more of chopped nuts. Put in individual moulds and serve cold on lettuce with mayonnaise dressing.

MRS. ISABELL DRURY HEUBACK.

FRUIT AND NUT SALAD

Dissolve 1 package of cream cheese in 1 package of lime jello. Cut up apples, nuts and olives and celery. Put in moulds with jello when it cools.

MRS. CHARLES R. MADANT.

TWENTY-FOUR HOUR SALAD

- | | |
|---------------------------------------|---|
| 1 pint white grapes or 1 large | $\frac{1}{2}$ teaspoon mustard |
| 1 pint white cherries (pitted) | $\frac{1}{2}$ pound blanched almonds (cut up) |
| 1 can crushed pineapple (drained) | 4 egg yolks |
| 1 box marshmallows (cut in 12 pieces) | pinch salt |

Cook the egg yolks, mustard and salt, cook until thick as cream dressing. Add 1 pint cream, whipped, add all together. Put in electric refrigerator for 24 hours. Serves 14.

MRS. G. E. WARD.

GOLDEN GLOW SALAD

Place one half of large peach on a nest of lettuce leaves, fill center with chopped white cherries, marshmallows and pecans. Cover with whipped cream or salad dressing, pecans on top.

MRS. GEORGE M. PARLETT.

MOLDED CHICKEN SALAD

- | | |
|---|---|
| 1 tablespoon gelatine | 2 cups cooked chicken (cut in small pieces) |
| $\frac{1}{4}$ cup cold water | |
| 1 cup mayonnaise or cooked salad dressing | $\frac{1}{2}$ cup chopped celery |
| | $\frac{1}{4}$ cup chopped pimento |

Soak the gelatine in cold water and dissolve over boiling water. Add to salad dressing. Fold in chicken, celery and pimento add more dressing if necessary. Turn into large or individual molds and place in cabinet to chill. Unmold on crisp lettuce and garnish with pickles, stuffed olives or radish roses. This will serve 6 to 8 persons.

MRS. C. R. EDWARDS.

FRUIT SALAD

- | | |
|----------------------------------|-------------------------|
| 2 apples | 3 oranges or tangerines |
| 2 bananas | 1 lemon |
| $\frac{1}{2}$ pound pitted dates | $\frac{1}{2}$ cup sugar |

Cut all fruit in small pieces and put the juice of lemon over and then the sugar. Serve on lettuce and garnish with dressing if desired. Makes a nice dish for lunch with hot biscuits or muffins. Will keep nice if made early and has to stand for later use.

MRS. A. W. GORTON.

PARADISE SALAD

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|-----------------------------|-----------------------------------|
| 2 eggs | 2 tablespoons vinegar |
| 1 tablespoon butter | 1 tablespoon sugar |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ pint whipping cream |

Beat yolks, add vinegar, butter, sugar and salt. Cook in double boiler until thick. (Cool) Whip cream, fold into first mixture.

Add the following (mixed night before):

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|----------------------------------|---|
| $\frac{1}{2}$ pound marshmallows | 1 can white cherries, cut in small pieces |
| 1 large sliced pineapple | |
| $\frac{1}{2}$ pound almonds | |

MRS. RICHARD E. COLLEY.

Pies

CHOCOLATE CHIFFON PIE

(Filling for one 10-inch pie)

1 level tablespoon Knox Sparkling Gelatine	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ cup boiling water	4 eggs
6 level tablespoonfuls cocoa or 2 squares chocolate, melted	1 cup sugar
1 teaspoonful grated lemon rind	$\frac{1}{4}$ teaspoon salt
	1 teaspoon vanilla

Soak gelatine in cold water about 5 minutes. Mix the chocolate or cocoa and boiling water until smooth. Add softened gelatine, dissolving thoroughly. To this mixture add egg yolks, slightly beaten, $\frac{1}{2}$ cup sugar, salt, lemon rind and vanilla. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites and the other $\frac{1}{2}$ cup sugar. Fill baked pie shell and chill. Just before serving spread over pie a thin layer of whipped cream.

MRS. JOHN W. DONALDSON.

BOSTON CREAM PIE

$1\frac{1}{2}$ cups flour	2 teaspoons baking powder
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup egg yolks (about 6)
1 cup sugar	1 tablespoon lemon juice
1 teaspoon grated lemon rind (if desired)	$\frac{1}{2}$ cup boiling water

Sift flour, baking powder and salt together. Beat egg yolks until thick and lemon colored, gradually beat in sugar. Add lemon juice and rind, all water slowly, beating constantly. Add dry ingredients, folding lightly. Bake in two ungreased layer cake pans lined with wax paper (9 in. pans). Cool five minutes before removing from pan. Put layers together with custard cream filling. Cover top with chocolate icing or powdered sugar.

MRS. FREDERICK GERBER.

BUTTER SCOTCH PIE

1 cup brown sugar	2 tablespoons milk
1 egg, well beaten	2 tablespoons flour
1 cup milk	butter (size of walnut)

Let the milk and sugar come to a boil and then stir in the other mixed ingredients and let boil until thick. Put in baked crust. Spread two beaten white egg whites on top and brown.

MRS. J. F. MILLER.

PASTRY

- | | |
|--|--------------------------|
| 3 cups sifted flour | 1 cup Mazola |
| 1 teaspoon salt | 1 teaspoon baking powder |
| $\frac{1}{2}$ to $\frac{3}{4}$ cup ice water | |

Have all ingredients cold. Sift flour, salt and baking powder together. Mix Mazola and water together thoroughly then add to dry ingredients, mixing lightly with a fork. Roll and bake at once.

Mrs. RICHY McDORMAN.

LEMON CREAM PIE

- | | |
|---------|-------------------------|
| 4 eggs | 1 cup sugar |
| 1 lemon | small tablespoon butter |

Put the butter in double boiler. Cream the yolk of the eggs with one-half cup of sugar, add the grated rind and juice of the lemon, then add this to the melted butter and cook until thick. Beat the whites of the eggs until stiff, add the other half cup of sugar. Now fold in one-half of the beaten egg whites to the yolk mixture and put in a baked pie shell. Spread the balance of the egg whites over the top of the pie and brown.

Mrs. EARL EVANS.

PUMPKIN PIE

- | | |
|--------------------------------------|--|
| 2 cups cooked pumpkin | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | 2 tablespoons melted butter |
| 2 eggs | 2 cups milk |
| $\frac{1}{4}$ teaspoon allspice | $\frac{1}{2}$ teaspoon ground cinnamon |
| $\frac{1}{4}$ teaspoon ground nutmeg | |

Mix the sugar, salt and spices together and stir into the cooked pumpkin, add the butter, milk and eggs well beaten. There should be just one quart when finished and only enough milk should be used to make this quantity, usually 2 cups. Line the pie plate with crust, pour in the filling and bake slowly, taking care that the heat is not so intense as to boil the pie. Sprinkle a little cinnamon over the pie before putting in the oven, or put meringue on the top.

Mrs. JOHN W. JOHNSON.

LEMON PIE

Combine thoroughly $1\frac{1}{2}$ cupfuls of sugar, 4 tablespoonfuls of flour, 5 tablespoonfuls cornstarch and $\frac{1}{2}$ teaspoon of salt. Pour over this mixture $2\frac{1}{4}$ cupfuls boiling water, stirring constantly. Cook in double boiler 15 minutes, stirring as it thickens. Beat 3 egg yolks well and pour cornstarch mixture into them slowly. Return filling to double boiler and cook 2 minutes longer. Remove from fire, and add grated rind of 1 lemon and $\frac{1}{2}$ cupful of lemon juice. When thoroughly cooled, pour mixture into a baked shell. Beat 3 egg whites until stiff and add 6 tablespoonfuls of granulated sugar, one at a time, beating after each addition. Flavor with $\frac{1}{2}$ teaspoon vanilla. Heap meringue on cold filling and bake in a slow oven, 300 degrees F., for 15 minutes.

Mrs. WENSTER BARTHOLOW.

PEACH PIE

- | | |
|-------------|---------------------|
| 2 eggs | 2 teaspoons flour |
| 1 cup sugar | 3 tablespoons water |
| pinch salt | |

Make custard of the eggs, flour, sugar, water and salt. Slice peaches to cover bottom of pie, pour the custard over the peaches. Bake in moderate oven. Make meringue of whites of eggs, and 2 tablespoons sugar. Return to oven and brown. Fresh or canned peaches may be used.

Mrs. C. SHERMAN DENNY.

LEMON APPLE PIE

- | | |
|----------------------------------|----------------------------------|
| 1 cup chopped apples | 1 cup sugar |
| 1 beaten egg | $\frac{1}{4}$ cup cracker crumbs |
| juice of 1 lemon and grated rind | 1 teaspoon melted butter |

Bake with two crusts. Use one-half as much cornstarch as you do flour in your biscuits and pie crust. It is fine, especially in the pie crust. If your recipe calls for 1 cup flour use $\frac{1}{2}$ cup flour and $\frac{1}{2}$ cup cornstarch. Saves flour and is good too.

Mrs. J. ELMER MARTIN.

PUMPKIN PIE

- | | |
|--------------------------------------|---|
| 2 cups pumpkin | $\frac{1}{4}$ teaspoon ginger |
| 3 eggs (yolks only) | $\frac{1}{4}$ teaspoon each ground cloves
and allspice |
| 2 cups brown sugar | $\frac{1}{4}$ teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon salt | |
| $\frac{1}{2}$ teaspoon grated nutmeg | |

Mix the above in order given, add three cups of scalded milk. Fold in the beaten egg whites. Line a pie plate with pastry and coat with white sugar, and pour in pumpkin mixture. Bake 10 minutes at 450 degrees F., then heat to 325 degrees F. and continue 30 minutes. This quantity makes 8 servings.

Mrs. C. R. EDWARDS.

MEATS

BAKED CHICKEN

- | | |
|-----------------------------|------------------------|
| 1-4 pound chicken | 1 dozen small onions |
| 1 stalks celery | 2 medium sized carrots |
| 1 cupfuls strained tomatoes | 1 tablespoonful butter |

Cut in pieces, dredge well with flour seasoned and sauté in fat or drippings until well browned on both sides. Lay in deep casserole and place around it the onions, celery cut into inch pieces, and carrots. Sprinkle all with salt and pour the strained tomatoes over the top. Dot the surface with butter, cover tightly and cook in a 350 degree F. oven until chicken and vegetables are tender. Serve with cooked rice. Serves six to eight.

Mrs. P. H. HUNTER.

CHICKEN SUPREME

- | | |
|---------------------------------------|----------------------------------|
| 2 hens well cooked (cut as for salad) | 1 pound fresh mushrooms (cooked) |
| 1/2 pound grated cheese | 2 cups chicken stock |
| 1 box spaghetti (well cooked) | |

Add salt and pepper to suit taste, cream sauce made with 1 pint of milk and a little flour. Add chicken and spaghetti to cream sauce, then mushrooms and stock. Last add 1/2 of the grated cheese. Sprinkle the rest of the cheese on top. Bake in moderate oven.

Mrs. GORDON H. STEWART.

CHICKEN AND NOODLE LUSCHEON DISH

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|------------------------|---|
| 1 package noodles | 2 cups diced chicken or 1 can tuna fish |
| 1 can mushrooms | 1 green pepper chopped |
| 2 hard boiled eggs | pimento to taste |
| ripe or stuffed olives | |
| 1 cup hot cream sauce | |

Arrange in layers in baking dish. Cover with one package pimento cheese and bake one hour in moderate oven.

Mrs. J. FRANKLIN HAAS.

ONE PAN DINNER

- | | |
|------------------------------------|---------------------------|
| About 4 pounds rib pork | 1 bunch carrots, scrubbed |
| as many potatoes as needed (whole) | suchie |
| roast all together | onions, 2 for each person |

Mrs. BLAINE DIVEN.

HAM TIMBALES (WALDORF ASTORIA)

- | | |
|--------------------------------|------------------------------------|
| 2 eggs | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{4}$ teaspoon paprika | $\frac{1}{2}$ teaspoon lemon juice |
| $\frac{1}{2}$ cup chopped ham | |

Beat eggs slightly. Add other ingredients and then chopped ham. Turn into buttered individual molds. Bake until firm over pan of hot water. Cover each mold with greased waxed paper. Bake in medium oven about 20 to 40 minutes.

MRS. W. O. MESSERSMITH.

CHICKEN SOUFFLE

- | | |
|----------------------|-----------------------------|
| 1 cupful white sauce | $\frac{1}{2}$ teaspoon salt |
| 1 cup milk | 3 eggs (separate) |
| 3 tablespoons flour | 1 cup shredded meat |
| 2 tablespoons butter | |

To white sauce add well-beaten egg yolks and chicken. Fold in egg whites beaten very stiff. Pour into a greased baking dish. Set in pan of water. Bake in medium oven until firm. (This recipe is also good substituting shredded canned salmon for the chicken.)

MRS. W. O. MESSERSMITH.

BREADED VEAL

Have sections of veal cutlet cut sufficiently thick, dip in egg, season with salt and pepper, roll in stale bread crumbs. Have hot fat in skillet, sear cutlets on each side, reduce heat and cook slowly on both sides for 25 minutes.

MRS. SEDWICK T. CROMWELL, JR.

ROAST BEEF HASH

- | | |
|---------------------|----------------|
| Roast beef | 1 green pepper |
| $\frac{1}{2}$ onion | |

Put above through grinder, then add tomato juice, tablespoon of butter (melted), some roast potatoes or any kind left over from day before, pepper and salt. Dried bread crumbs and little pieces of butter over top. Bake about 20 minutes. If any left over peas, add those.

MRS. JOHN T. ENSON.

CHILI CON CARNI

- | | |
|---|---|
| $\frac{1}{2}$ cup shortening (lard or butter) | Any amount of left over cooked meat, beef, lamb or pork. If fresh meat is used, cook first in fat |
| 1 green pepper | |
| 1 medium sized can tomatoes | |
| 4 onions | |
| 1 small can red kidney beans | |

Fry onions, pepper, until tender, add tomatoes, let simmer about 100 minutes, add kidney beans and meat, cook one hour, season to taste. Celery can also be added if preferred with onions and pepper.

MRS. RICHARD E. LEE.

BAKED PORK CHOPS

Slice potatoes into a casserole. Season with salt and pepper and dash of water. Put into hot oven for 15 minutes. Then lay pork chops on top of potatoes, add salt and pepper, cover and bake for an hour.

MRS. KARL GEIGER.

SLICED HAM No. 1

1 slice ham $\frac{3}{4}$ inch thick	1 teaspoon mustard
1 tablespoon vinegar	$\frac{1}{2}$ cup water
2 tablespoons brown sugar	

Mix mustard, sugar and rub surface of meat. Place in baking pan. Pour water and vinegar around it, cover, bake in hot oven.

SLICED HAM No. 2

1 slice ham 2 inches thick	$\frac{1}{2}$ cup brown sugar
2 tablespoons flour	2 cups milk

Rub ham with sugar and flour, cover with the milk and bake.

MRS. E. M. MILLER.

STEAK ROLL.

$1\frac{1}{2}$ pounds round steak	2 teaspoonfuls prepared mustard
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Filling

2 cups egg noodles, cooked	$\frac{1}{2}$ cup crushed cornflakes
1 tablespoon fat	$\frac{1}{2}$ teaspoon salt
2 teaspoons prepared mustard	1 teaspoon salt
black pepper	

Wipe steak with clean cloth, pound well on both sides. Season with salt and spread the mustard over the entire upper surface. Make a filling for the roll by mixing together the ingredients in the order given. Fill the roll with the mixture, and roll as for jelly roll; fasten with toothpicks. Brown roll on all but one side in hot fat in bottom of waterless cooker without base. Turn onto fourth side and arrange onions and carrots around meat.

MRS. OLIVER EVANS.

HUNGARIAN GÖFLASH

Cook $\frac{1}{2}$ pound macaroni in salt water for one hour, using a double boiler. Fry or render 3 slices of bacon with 2 small onions until brown. Add 1 pound of hamburger steak and cook 10 minutes, stirring all the time. Then add 1 can of tomato soup and simmer for quite a while. Cut $\frac{1}{4}$ pound of cheese into small bits. Butter pudding dish, put in layer of macaroni, then layer of meat, etc., repeat, having cheese on top. Cover with butter and bake 15 minutes—serves 6 people.

Mrs. H. M. CANNON.

CHICKEN AND SPAGHETTI

Cook $\frac{1}{4}$ pound spaghetti in boiling salted water for 10 minutes or until done. Drain and add $\frac{1}{2}$ cup of milk or chicken stock, 1 cup or more of cooked chicken cut in small pieces, $\frac{1}{4}$ cup finely cut celery, 4 to 6 mushrooms cut in pieces, salt and pepper to season add $1\frac{1}{2}$ tablespoons flour. Stir all gently together until thickened and boiling. Pour into a buttered baking dish, spread a thin layer of buttered dry bread crumbs over the top and bake 10 minutes in a hot oven.

Mrs. S. EDWIN PARK.

SOUR BEEF

Take 5 pounds of beef (from the top of the round). Make a mixture of $\frac{1}{2}$ vinegar and $\frac{2}{3}$ water (enough to cover meat) with about 2 or 4 bay leaves, 6 cloves, 1 large onion. Pour this over the beef and place in a cool place for 3 days, turning each day. Put the meat in the kettle and pour over it the vinegar and spice mixture, add a little salt and let simmer along until done. When the meat is about half done add 6 or 7 ginger snaps and add a little sugar to taste (sugar being optional). When meat is done remove the kettle and strain the gravy.

Mrs. ALBERT BARTHOLONAEL.

MEXICAN HASH

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| 1 small box of spaghetti | 1 can tomato pulp |
| $\frac{1}{4}$ quart onions, cut fine | 1 green pepper, put through grinder |
| 2 cups celery, cut fine | small quantity parsley, cut fine |
| 1 pound ground beef | |

Fry onions until they are a golden brown. Put in a covered baking dish and bake one hour. When done, put some grated cheese on the top and place back in the oven, uncovered, for time enough for the cheese to melt. 350 degree F. temperature of oven.

Mrs. R. W. POTTER.

QUICK DINNER DISH

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| 1 pound freshly ground round | $\frac{1}{2}$ box medium sized noodles |
| 1 can Campbell's tomato soup | |

Put noodles on to boil in plenty of salted water which will take about 20 minutes. Put a good sized piece of butter in a skillet and heat well then put in ground round and break with a fork into very small pieces, keep stirring until every piece is well browned, drain noodles, blend with meat. When well mixed add can Campbell's tomato soup, stir until piping hot salt and pepper to taste, place on hot platter and serve at once. Serves 2 and takes $\frac{1}{2}$ hour to prepare.

Mrs. WALTER WILLS.

SCALLOPED CHICKEN

- 1 1-pound chicken (rather fat) 3 medium potatoes
1 quart bread cubes (very dry)

Serve chicken, cook tender in water enough that when done only about 1 pint remains, adding salt when nearly done. Skim fat from broth and pour over bread cubes, tossing well. Dice potatoes small, cook in salt water until just barely done. Cut chicken as for salad—not too small—mix with potatoes. A little grated onion and minced celery may be added if desired and pepper to suit taste. Place in baking dish, 4 inches deep, cover with thin gravy made of chicken broth, 1 cup milk (or more) and flour enough to make right consistency. Gravy should come to top of mixture. Cover with cubes. Bake in moderate oven until brown. Serves 10.

Mrs. JOHN HESSEY.

MEAT LOAF

- 1½ pounds round steak (ground) 1 egg
½ green pepper 1 cup milk
1 small onion 1 tablespoon salt
4 crackers 1 teaspoon baking powder

Chop pepper and onion fine and add to ground meat and crushed crackers. Add beaten egg, milk, salt, and baking powder. Mold into a loaf and cover with strips of bacon and sliced tomatoes. Bake for 1 hour.

Mrs. RICHY McDERMAN.

BAKED CHICKEN AND NOODLES

- 2 cans or jars of chicken and noodles 2 hard boiled eggs
1 can or ½ pound mushrooms 1 small onion (cut fine), parsley and pimento
2 cups heavy white sauce

Mix well and place in greased baking dish. Sprinkle generously with bread crumbs. Sprinkle with paprika. Bake 1½ hours in moderate oven.

White Sauce

- ½ pound butter 2 heaping tablespoons flour
2 cups milk ½ teaspoon salt

Melt butter, mix flour with butter, add milk and salt. Let cook for five minutes, stir constantly. If you use fresh chicken, boil until tender and cut in small pieces. Use twice as many bread cooked noodles as chicken. This can be made the day before and kept in the ice box until time for baking.

Mrs. JOHN W. JOHNSON.

HUNGARIAN GOULASH

Cut about 1½ pounds beef in inch squares, and brown 2 tablespoons of shortening. Add 1 teaspoon salt, ½ teaspoon pepper, 1½ cups water, 1 cup chopped tomatoes, 1 carrot, 1 onion and let simmer 5 minutes.

Next add 1 cup diced potatoes, 1 bay leaf, 2 whole cloves, ½ teaspoon allspice, 1 stalk celery, 1 green and 1 red pepper. Cover saucepan and let cook 1 hour.

Add 1 tablespoon parsley, 1 tablespoon flour in a little water, and cook 10 minutes. If necessary, add more water while cooking. Serves 6 to 8.

MRS. SAMUEL F. STEERS.

WEINERS DE LUXE

Dip boiled weiners in waffle batter and fry in deep fat until brown. Drain on brown paper.

MRS. OLIVER EVANS.

HAM AND RICE

Take one medium sized slice of ham, rub slightly with mustard. Place in skillet or pan, large enough to allow space for one cup of uncooked rice around it. Cover with one quart of milk and cook for one hour in moderate oven.

MISS HELEN H. WIER.

ESCALLOPED LAMB WITH RICE

Butter a pudding dish. Put a layer of bread crumbs, then a layer of sliced lamb. If one has gravy, put that on the lamb. Then put boiled rice in a layer. Sprinkle top with thin layer of bread crumbs, points of butter and a little milk. Chicken may be used in place of the rice. Escalloped beef may be used in the same way, using tomato instead of rice. Bake one-half hour in slow oven and let it brown.

MRS. ISAAC HERR.

JELLIED HAM LOAF

1 tablespoonful gelatin	2 cups of ground ham
½ cup celery	1 chopped pepper
½ cup ground onion	2 hard-boiled eggs chopped fine
1 tablespoonful lemon juice	6 stuffed olives
1 cup mayonnaise	

Mix all ingredients. Add the mayonnaise last. Pour into moulds that have been rinsed in cold water. Chill and serve on lettuce. This will serve eight people.

MRS. B. W. PATTEN.

PIGS IN BLANKETS

Roll biscuit dough to about $\frac{1}{2}$ inch in thickness. Place wieners on dough and roll up allowing generous overlap. Leave ends open. Press lengthwise edge down on dough. Fry in deep fat about $2\frac{1}{2}$ minutes. Drain on brown paper.

MRS. OLIVER EVANS.

BEEF KIDNEY A LA TERRAPINE

2 beef kidneys	1 quart and 1 pint cold water
1 lemon	3 teaspoons ground allspice
$1\frac{1}{2}$ teaspoons ground cloves	pepper and salt to taste

Chop fine the kidneys and put in a stew pan with the cold water, add the lemon cut very fine, add the allspice and cloves, pepper and salt. Let boil about hour, thicken slightly. When in the tureen ready to serve, add 1 cup sherry wine.

MRS. CARROLL A. ROE.

SPICED BEEF

5 pounds chuck roast	2 bay leaves
1 teaspoon mustard seed	6 cloves
1 large onion (whole)	$\frac{1}{2}$ vinegar— $\frac{2}{3}$ water
4 ginger snaps	

Meat must be covered, the bath always to be $\frac{1}{2}$ vinegar and $\frac{2}{3}$ water. Keep it so for three days. Turn several times. Boil until tender, strain the water boiled in, then thicken for gravy.

Dumplings

2 cups flour	4 teaspoons baking powder
$\frac{1}{2}$ teaspoon salt	1 tablespoon lard
$\frac{1}{2}$ cup milk	

Mix dry ingredients, then add milk, drop by spoonful into kettle of boiling water. Boil 10 minutes by clock. Do not lift cover until done. Makes 12.

MRS. WALTER WELLS.

VEGETABLES, PRESERVES, FRUITS

Fruits, Jellies, and Marmalades

CRANBERRY JELLY

1 quart cranberries
1 pint or 1 pound sugar
1 pint water
Boil 15 minutes, put through fruit strainer. Put in glasses or molds.

Mrs. MABEL JOHNSON.

ORANGE DELIGHT

Slice thin rind and all 3 large seedless oranges and 1 lemon. Pour one fruit 11 glasses water and set away for 24 hours. Then boil slowly for one hour. After boiling add 4 pounds granulated sugar (8 cups) and set away 24 hours longer. Then boil 1 hour and 25 minutes. Pour in glasses and cover with paraffin.

Mrs. Wm. McGOWEN.

CRANBERRY JELLY THAT CANNOT FAIL

Wash one quart of cranberries, add one-half pint measuring cup of hot water. Let cook till soft. Put through potato ricer. Stir in gradually two measuring cups of granulated sugar. Do not boil. Put in molds and set away.

Mrs. Wm. R. Hill.

BAKED CRANBERRIES

1 pint Cape Cod cranberries
1 pint water
1 pint granulated sugar
Make syrup of sugar and water, boiling 5 minutes. Pour cranberries in syrup. Cover tightly with lid and bake in hot oven 20 minutes. Leave covered until cool.

Mrs. JOHN T. ENOR.

PEACH MANGOES

Seven pounds peaches (weight after stuffed), 3 pounds sugar, 1 quart vinegar, 1 ounce stick cinnamon and 1 tablespoon cloves for the syrup. Select firm free stone peaches. Dip in hot water, wipe to remove dirt. Cut in half, remove seed. Fill the cavity with white mustard seed and one clove. Fit halves together and tie securely. Place peaches in a stone jar. Make a syrup of sugar, vinegar and spices, pour hot over the fruit. Continue for three mornings. Seal in glass jars. Will be better if allowed to stand a couple of months before using.

Mrs. JOHN L. ALLEN.

PINEAPPLE AND APRICOT MARMALADE

Boil 3 pounds sugar and $\frac{1}{2}$ pint water. Add 1 can crushed pineapple juice and grated rind of 1 lemon, 1 pound dried apricots, which have been soaked over night, and boil 20 minutes.

Mrs. J. C. LEVINE.

ORANGE MARMALADE

6 oranges

3 lemons

1 grape fruit

Peel fruit and cut away as much of white inside of skin as possible. Shred with scissors, cutting fruit in small pieces. Put all together and measure. Add equal quantity of cold water. Let stand in earthen dish over night. In morning boil 20 minutes. Remove from fire and let stand until next morning, then measure and add same amount of granulated sugar as you have fruit and water combined. Boil until it thickens.

MRS. W. M. A. BUCKINGHAM.

QUINCE HONEY

Boil together 1 pint water and 1 pint sugar until it syrups, add 1 cup grated quince and boil until clear. Prepare syrup before grinding fruit and submerge fruit in boiling syrup immediately after grinding to prevent getting dark. Put in small jars.

MRS. J. W. FLEMING.

ORANGE MARMALADE

6 oranges

3 lemons

5 pounds sugar

3 quarts cold water

Wash fruit and put through meat grinder using coarse cutter, put in kettle with water and let stand over night. Boil gently two hours, add sugar and boil half hour, or until it jellies.

MRS. HAMILTON A. HOOPER.

GINGERED PEARS

4 pounds pared and sliced pears

3 small lemons

1/2 pound ginger root

1 cup water

3 pounds sugar

Cut ginger root as small as possible, add water to cover well and let simmer to make a strong decoction. Strain off the water, of which there should be one cup, add to it the lemons, cut in thin slices (discard seeds) and cook until peel is tender; add sugar and when dissolved cook until pears are tender.

MRS. HAMILTON A. HOOPER.

AIR-TIGHT PEACHES

Use large yellow peaches. Pare and cut into halves, pack in jars as close as possible. Make syrup for 1 quart jar.

1/2 pound granulated sugar

1 pint boiling water

Dissolve sugar in water then pour over fruit. If fruit is not entirely covered fill up with water. Put on tops of jars but not rubbers, place jars covered in large kettle, having cloths or excelsior around and underneath them to prevent cracking of jars. Fill kettle with tepid water until jars are almost covered. Boil about 15 minutes, then test fruit with fork to see if it is tender. After removing jars see that the fruit is covered with syrup. Make extra if there is not enough in jars. Then put on rubbers and seal.

MRS. PRESTON GARDNER.

CITRUS FRUIT MARMALADE

1 orange
1 lemon

1 grapefruit

Cut in pieces, remove seeds, put through coarse grinder, measure, add three times quantity of water. Boil one hour, measure, add equal parts of sugar and boil until thick and soft.

MRS. CHARLES N. MERRITT, JR.

ORANGE MARMALADE

12 oranges
1 gallon water

6 lemons
10 pounds sugar

Clean fruit with stiff brush and wipe dry. Cut crosswise in very thin slices, reject the ends and pick out the seeds. Pour the water over the fruit and let stand 24 hours. Then put it in a preserving kettle and let cook slowly two hours. Then add sugar and cook one hour or until the mixture jellies. Half the quantity will make 10 small mayonnaise jars.

MRS. HOWARD E. STEWART.

PEACH OR PEAR MARMALADE

5 pounds of peaches or pears
(ground or cut in small pieces)
5 pounds of sugar
1 large can shredded pineapple

2 oranges
1 lemon, ground fine,
rind and all

Put all ingredients into a kettle and cook until thick. For pear, a little ginger can be added.

MRS. W. E. PAUL.

RHUBARB CONSERVE

4 pounds rhubarb
4 pounds sugar
1 lemon

1 orange
1 pound raisins

Grind raisins, lemon, orange, fine. Cook about 20 minutes. Add as you like.

MRS. E. M. MILLER.

SPICED GRAPE PRESERVES

4 pounds grapes
4 pounds sugar
2½ cups vinegar

2 teaspoons cloves
2 teaspoons cinnamon
2 teaspoons allspice

Rinse the grapes in cold water, drain and squeeze the pulp from the skins. Heat the pulp gradually for ten minutes, until the seeds come out easily. Pass through a sieve just fine enough to keep back seeds. Cook skins, pulp and vinegar ten minutes, then add sugar and spices. Cook until thickened slightly.

MRS. C. SHEPHERD DRYE.

Vegetables

EGG PLANT—CREOLE STYLE

Parse one medium sized egg plant, cut in thick slices, and these into cubes, put in boiling salted water, cook until tender, usually twenty minutes. Melt two tablespoonfuls of butter, add two onions and $\frac{1}{2}$ green pepper (without seeds) chopped fine, stir and blend until bright yellow, then add $1\frac{1}{2}$ cups of bread crumbs, $1\frac{1}{2}$ cups of tomato and dash paprika into drained egg plant. Cover with bread crumbs and piece of butter and bake in hot oven twenty minutes. Serves 6.

MRS. WALTER WELLS.

CORN SOUFFLE

1 tablespoonful butter	2 tablespoonfuls of flour
1 cup milk	1 can corn
$1\frac{1}{4}$ teaspoonfuls of salt	few grains pepper
2 eggs, separated	

Melt the butter, add the flour and gradually pour on the milk, bring to the boiling point, add corn, seasoning, yolks of eggs beaten until thick and lemon colored and whites of eggs beaten stiff and dry. Turn into a buttered dish and bake in a moderate oven from 25 to 30 minutes.

MRS. G. E. WARD.

BROCCOLI AU GRATIN

Peel leaves off stem and cook leaves for half hour. Add the broccoli flowers, having pared the stalk, cook one hour, add salt to taste and the juice of $\frac{1}{4}$ lemon. Drain, make sauce of milk, butter and flour according to quantity of broccoli, add grated cheese to sauce and pour over broccoli.

MRS. WM. B. HILL.

CORN PUDDING

1 can golden bantam crushed corn, 2 eggs beaten light, 1 teaspoon salt, $\frac{1}{4}$ teaspoon baking powder, 1 heaping tablespoon of flour, 1 tablespoon sugar, $\frac{1}{2}$ cup milk, 1 tablespoon melted butter, pepper to taste. Put in greased baking dish and bake $\frac{1}{2}$ hour in fairly hot oven. Serves four or five.

MRS. WM. B. HILL.

CHEESE SOUFFLE

2 tablespoonfuls butter	$\frac{1}{2}$ cup milk
dash pepper	$\frac{1}{4}$ teaspoon salt
1 egg yolks	3 egg whites
2 tablespoons flour	$\frac{1}{2}$ cup cheese

Cream butter, seasoning and flour together, add milk and cheese, cut fine. Heat mixture in the saucepan until the cheese melts. Add well-beaten egg yolks and fold in the stiffly beaten whites. Put in buttered casserole. Bake 20 minutes over low flame.

MRS. HARRY P. CANN.

SWEET POTATO PUFFS

2 cups mashed sweet potatoes	1 egg beaten
$\frac{1}{2}$ teaspoon salt	$\frac{1}{8}$ teaspoon pepper
3 marshmallows	$\frac{1}{2}$ cup crushed cornflakes

If mashed potatoes are unseasoned, add salt and pepper. Add beaten egg. If mixture is dry moisten with a little milk. Form eight balls. Press 1 marshmallow inside of each ball, not letting the marshmallow show. Roll in flakes. Fry in deep hot fat until brown. Drain on brown paper. Serve hot.

MRS. ALBERT BARTHOLOMAE.

SWEET POTATO CROQUETTES

2 cups hot mashed potatoes	dash of cayenne
1 teaspoon salt (scant)	1 teaspoon grated lemon peel
2 tablespoons sugar	$\frac{1}{2}$ cup chopped nuts (pecans or English walnuts)
1 tablespoon lemon juice	
1 lump butter (size of egg)	

Add the seasoning, nuts and well-beaten eggs to hot potatoes and beat mixture until light. Shape into balls, roll in bread crumbs, then in egg and again in crumbs. Place croquettes in refrigerator for a while. Fry in deep hot fat. Drain on absorbent paper.

MRS. S. H. RANDALL.

SPAGHETTI AMALFI

Cut into small pieces 1 onion, 1 green pepper, $\frac{1}{2}$ stalk celery. Fry in three tablespoons melted butter or fat for 3 minutes without browning. Add 2 tablespoons flour. When thoroughly blended add two cups strained tomatoes, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar (optional). Cook until mixture thickens. Pour over $\frac{1}{2}$ package spaghetti which has been cooked in boiling salted water until tender.

MRS. LOUIS L. SHENKMAN.

POTATOES AU GRATIN

1 quart diced potatoes (boil 5 minutes), 2 tablespoons flour in 1 cup milk. Into this sauce beat 4 tablespoons melted butter, $\frac{1}{2}$ pound cheese, 1 can pimientos or 1 mango pepper and salt to taste. Place into buttered dish 1 layer of potatoes, then a layer of sliced mangoes, cheese, season with melted butter sauce and bake in a moderate oven.

MRS. H. M. CANNON.

BAKED EGGPLANT

Wash eggplant and cut in half the length of the plant. Scoop out the center, taking care not to break the shell. Cover the pulp with boiling water and cook until soft. Drain, wash and add:

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| 1 grated onion | 1 red pepper, chopped fine |
| 1 teaspoon salt | $\frac{1}{2}$ teaspoon paprika |
| $\frac{1}{2}$ cupful bread crumbs | $\frac{1}{2}$ cup white sauce (not too thick) |

Mix well. Fill shells. Brush with water and then cover with bread crumbs and grated cheese. Bake in hot oven 25 minutes.

MRS. W. M. BURGAN.

HARVARD BEETS

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| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup vinegar |
| 1 tablespoon cornstarch | $\frac{1}{2}$ cup water |

Cook until thickened, pour over cooked beets and let stand about one hour.

MRS. GEORGE STEKEL.

STUFFED PEPPERS

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| 6 green peppers | 2 tablespoons butter |
| 1 onion finely chopped | $\frac{1}{2}$ cup white sauce |
| 4 tablespoons lean raw ham,
finely chopped | 2 tablespoons bread crumbs
salt and pepper |

Cut a slice from the stem end of each pepper. Remove seeds and parboil peppers 15 minutes. Cook onion in butter 3 minutes. Add ham, then crumbs, then white sauce. Cool mixture. Sprinkle the peppers with salt, fill with cooled mixture, cover with buttered bread crumbs and bake 10 minutes. Serve on toast with white sauce.

MRS. EMMA STERLING.

CHEESE FONDUE

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| 1 cup milk | 1 cup fresh breadcrumbs |
| $\frac{1}{2}$ cup yellow cheese (cut or
grated) | lump butter |
| peach salt | 2 eggs |

Put milk into a double boiler to heat. When hot, add the four following ingredients. Beat the yolks and whites separately. Add the contents of the double boiler to the beaten yolks. Fold in the beaten whites. Pour into a buttered baking dish. Bake thirty minutes. Serve immediately.

MISS ELIZABETH POTTER.

FRESH MUSHROOMS

Peel and scrape stems, cut off the ends. Cut in small pieces and wash. Drain and put in a pan with melted butter. Cook slowly—put on lid, close and let stay in pan for five minutes. Salt, pepper, paprika. Dredge over with flour and put in cup of rich milk. Let simmer until gravy thickens.

MRS. THOMAS BOHANNAN.

ASPARAGUS SOUFFLE

2 tablespoons butter
1 cup milk
1 teaspoon grated onion
(optional)
3 eggs
 $\frac{1}{2}$ teaspoon pepper

2 tablespoons flour
1 can asparagus (cut in small
pieces)
 $\frac{1}{2}$ cup American grated cheese
 $\frac{1}{2}$ teaspoon salt

Make sauce of the butter, flour and milk, let cool slightly. Add to this the beaten yolks of the eggs and other ingredients and lastly the beaten egg whites. Butter the baking dish, pour in the batter and set the dish in a pan of hot water. Bake slowly for forty-five minutes. Serve at once.

MRS. L. J. HEATWOTE.

SPANISH RICE

2 tablespoons fat
 $\frac{1}{2}$ cup rice
 $\frac{1}{2}$ pound cheese

1 green pepper
2 cups tomatoes (cooked)
1 teaspoon salt

Cook rice until tender (drain), chop onion and green pepper fine. Sauté onion and pepper in fat to a light brown. Add tomatoes and salt, add rice, pour into buttered baking dish, sprinkle with cheese chopped fine. Bake in slow oven until cheese melts, serve hot.

MRS. JOHN W. JOHNSON.



PICKLES

CHILLI-SAUCE

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| 1 peck ripe tomatoes, peeled
and sliced | 2 small hot red peppers, chopped |
| | 1 quart onions, sliced |
| Boil 1 hour and add— | 2 cups sugar |
| $\frac{1}{4}$ cup mustard mixed with a
little vinegar | 1 quart vinegar |
| | 4 tablespoons salt |

Put in cloth bag and add to the above—

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| 1 tablespoon ground cinnamon | 1 tablespoon allspice, ground |
| 1 tablespoon ground cloves | |

Return to fire and boil for about 1 hour. Put in jars while hot.

Mrs. Louis L. SHENKMAN.

SWEET PICKLE CHERRIES

Remove seeds and cover with vinegar and let lay over night; drain in the morning, add equal parts of sugar. Put into stone crock and for seven mornings stir well from the bottom or until all the sugar is dissolved; do not cook, just keep them in the same crock.

Mrs. CHARLES N. MERRITT, JR.

SWEET PICKLE WATERMELON RIND

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| 12 pounds of rind | 5 pints vinegar |
| 5 pounds sugar (1 $\frac{1}{2}$ pounds
rind to 1 pound sugar) | $\frac{1}{4}$ pound stick cinnamon |
| | $\frac{1}{4}$ pound whole cloves |

Let rind in alum water two hours, drain and boil in clear water one hour. After removing from water add vinegar, sugar and spices (put spices in bag) and boil another hour.

Mrs. CHARLES N. MERRITT, JR.

SWEET CUCUMBER PICKLE

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| 1 pound cucumbers | 1 quart vinegar |
| $\frac{1}{2}$ lb. each ground cinnamon, mace,
cloves, tied in thin muslin | 2 $\frac{1}{2}$ pounds brown sugar |
| | 1 pint water |

Use cucumbers $\frac{1}{4}$ inch thick, boil $\frac{1}{2}$ hour in alum water, drain, then put whole with vinegar, sugar and spices and boil one hour.

Mrs. M. E. HENNING.

PEPPER RELISH

12 red peppers	12 green peppers
6 medium sized onions	3 cups vinegar
3 cups sugar	3 teaspoons salt

Put through grinder and cover with boiling water and let stand 15 minutes. Then drain. Add vinegar, sugar, salt and let come to boil and simmer 35 or 40 minutes. Put in sterilized jars and cool before sealing. Makes 6 pints.

Mrs. WILLIAM MCGOWAN.

BREAD AND BUTTER PICKLE

24 cucumbers	24 onions
2 cups sugar	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{2}$ nutmeg
1 teaspoon celery seed	1 teaspoon white mustard seed
1 teaspoon turmeric	

Slice cucumbers and onions, sprinkle with 3 tablespoons salt, allow to stand 3 hours. Squeeze out of salt and add 1 quart vinegar, spices and sugar. Boil 10 minutes and seal at once.

Mrs. J. W. FLEMING.

CATSUP

Wash, core and cut in sections $\frac{1}{2}$ bushel ripe tomatoes. Add 2 large onions, chopped fine, boil 4 hours, strain and add—

3 tablespoons salt	2 tablespoons black pepper
3 tablespoons ground cloves	3 tablespoons ground ginger
3 tablespoons ground horseradish	3 pints strong vinegar
1 pound sugar or more	

Boil additional hour, bottle and cork. Need not be sealed.

Mrs. G. F. CLARK.

MUSTARD PICKLE

6 large cucumbers	6 large sweet red peppers
1 quart small onions	2 cups brown sugar
$\frac{1}{2}$ peck green tomatoes	1 head cauliflower

Cut all into small pieces, salt and let stand several hours. Mix 1 cup flour, 2 cups brown sugar, 6 tablespoons mustard, 1 tablespoon turmeric with enough cold water to make a smooth paste, then add enough vinegar to make 2 quarts. Boil this mixture until it thickens, stirring constantly; add the vegetables and cook until heated through. After mixture is boiled a few minutes and the cauliflower is cooked a little, add 6 small red peppers.

Mrs. C. A. TIER.

SWEET PICKLED PEACHES

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| 1 peck peaches (white cling),
left whole | 1 tablespoon whole allspice
4 pounds granulated sugar |
| 1 pint vinegar | 1 tablespoon whole cloves |

Wash peaches, remove skin and all bruised spots. Place spices in small muslin bag. Place peaches in preserving kettle, add sugar, vinegar and spices. Boil slowly for four hours. Place in jars and cover with wax when cool.

MRS. EMMA STERLING.

PEPPER RELISH

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| 12 red peppers (sweet) | 12 large onions |
| 12 green peppers (sweet) | 2 teaspoons mustard seed |
| 2 teaspoons celery seed | 2 level tablespoons salt |
| 1 cup vinegar | 2 cups sugar |

Wash peppers and onions (medium), cover in boiling water, let stand 10 minutes. Drain through colander. Put all ingredients together and boil 40 minutes.

MRS. W. E. PAUL.

CUCUMBER PICKLE

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| 1 dozen large sour pickles | 1 teaspoon whole allspice |
| 1 pound granulated sugar | 1 teaspoon celery seed |
| 1 teaspoon whole cloves | 1 teaspoon mustard seed |
| 1 teaspoon cinnamon | |

Put pickles in $\frac{1}{2}$ in. disks. Put in stone jar. Add sugar and spices, mix well. Cover jar with plate. Mix well for three mornings. Put in glass jars. Keep for use at any time.

MISS CARRIE S. STEWART.

WATERMELON SWEET PICKLE

Eight pounds of watermelon.

Select watermelon with a wide white rind. Cut off all the red and green outside from the rind, weigh it, cut it into cubes, and lay in weak vinegar and water over night. Next morning drain off the water and put it in cold water and boil until clear (about one hour). Pour off the water and put it in cold water and let it get perfectly cold. Make a syrup, allowing 2½ pounds sugar, 1½ pints vinegar, one pint water, $\frac{1}{2}$ oz. stick cinnamon, $\frac{1}{2}$ oz. whole allspice to every four pounds of rind. When the syrup begins to boil, drain the rind, and put it in the syrup mixture and let it boil one hour.

MISS MIRIAM MICHAEL.

SPANISH PICKLE

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| 2 dozen cucumbers (medium size)
cut blocks | 2 dozen whole small cucumbers |
| $\frac{1}{2}$ gal. small onions | 1 head cauliflower |
| $\frac{1}{2}$ gal. green tomatoes | 2 green peppers |

Sprinkle $\frac{1}{2}$ pint salt over the above and let lay over night. In morning drain and add $\frac{1}{2}$ oz. each of mustard seed, celery seed and tumeric, $\frac{1}{2}$ pint horse radish, $\frac{1}{2}$ pound brown sugar. Mix all together, cover with vinegar, cook slowly.

Mrs. E. M. Miller.

SWEET CHOW CHOW

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| $\frac{1}{2}$ peck green tomatoes | $\frac{1}{2}$ peck ripe tomatoes |
| 1 large head cabbage | 6 large onions |
| 6 large sweet green peppers | 2 large red peppers |

Put all through a food chopper, not too fine. Add 1 cup salt, let stand over night then drain.

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| 2 $\frac{1}{2}$ quarts vinegar | 3 pounds brown sugar |
| $\frac{1}{4}$ pound white mustard seed | 1 cup grated horse radish |
| 1 tablespoon ground mustard | |

Let this boil a few minutes, add the solid fruit, then boil about 1 $\frac{1}{2}$ hours. Makes ten pints. Made and tested by

Mrs. J. E. McCoy.

INDIAN RELISH

1 peck green tomatoes ground in meat grinder, sprinkle with salt and let stand four hours. Drain good and mix with the following:

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| 6 large onions | 4 red peppers |
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ground in meat grinder, add

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| 2 $\frac{1}{2}$ pounds brown sugar (or white)
more if desired | 1 teaspoonful cinnamon |
| 1 teaspoonful allspice | 1 teaspoonful cloves |
| | salt to taste |

Cover with vinegar and boil slowly one or two hours.

Mrs. A. C. CROWDING.

DESSERTS

APPLE MACARON PUDDING

$\frac{1}{2}$ cup flour	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup sugar ($\frac{1}{4}$ cup to be used on apples)
1 egg	4 apples
2 tablespoons butter (2 tablespoons to be used on apples)	1 teaspoon cinnamon

Sift flour, baking powder and salt. Beat egg, add $\frac{1}{2}$ cup sugar. Add 2 tablespoons melted butter. Add flour mixture. Cut apples in buttered baking dish. Sprinkle with $\frac{1}{4}$ cup sugar and 1 teaspoon cinnamon. Dot with 2 tablespoons butter. Pour batter over apples and bake $\frac{1}{2}$ hour in moderate oven or until apples are soft.

Mrs. EDWARD MORTON.

MOLASSES PUDDING

2 cups flour	1 cup molasses
1 cup hot water	1 teaspoon soda
1 cup melted butter	1 cup raisins, if desired

Place in oven over pan of water and cover. Make sauce of butter and sugar worked to a cream, add a little hot water to make it the proper consistency.

Mrs. JOHN A. ALLEN.

APPLE SURPRISE

Boil 2 cups sliced apples and 1 cup water 5 minutes. Add $\frac{1}{2}$ cup sugar and cook about 10 minutes. In double boiler cook 2 cups milk, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup tapioca 15 minutes. Add apple mixture and yolks of 2 eggs, let boil and add 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon lemon extract, $\frac{1}{4}$ teaspoon almond extract.

Pour into shallow baking dish, cover with jam, and whites of eggs to which 1 tablespoon of sugar has been added. Bake in slow oven 20 minutes. Serve with cream, either warm or cold. Will serve 4 to 5.

Mrs. SAMUEL F. STYERS.

SPANISH CREAM

1 quart milk	4 eggs
$\frac{1}{2}$ cup sugar	2 tablespoons gelatine
$\frac{1}{2}$ cup cold water	1 teaspoon vanilla

Soak gelatine in the water; put milk on stove and bring to boiling point, add the gelatine to the milk and stir until dissolved. Beat egg yolks, sugar and mix together; and when thoroughly blended combine with the scalded milk mixture, stirring constantly. Let come again to boiling point. Remove from stove and add the vanilla and beaten egg white. Stir until well mixed, and pour in mould. Serve with whipped cream. Put in icebox for several hours and set.

Mrs. L. J. HEATHCOTE.

UPSIDE-DOWN CAKE

1 cup brown sugar, 3 tablespoons butter melted together in iron skillet.

Cake batter

1 egg	$\frac{1}{2}$ cup white sugar
1 cup flour	1 tablespoon butter
1 teaspoon baking powder	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup milk	

Arrange pineapple rings, pecans, conserved cherries, dates or any fruit desired in skillet containing melted butter and sugar. Pour cake batter over fruit and bake in slow oven. Serve with whipped cream. If small empty can is placed in center of skillet before mixture is poured in it may be removed after baking and center of cake filled with whipped cream.

Mrs. H. H. DICK.

PINEAPPLE DELIGHT

1 can crushed pineapple, drain	$\frac{1}{4}$ pound marshmallows, quartered
$\frac{1}{4}$ cup sugar	Juice $\frac{1}{2}$ lemon

To this add one cup of whipped cream just before serving. Serves 4 to 5.

Mrs. BLAIS DICK.

MARSHMALLOW WHIP

1 quart marshmallows cut into small pieces. Whip 1 pint of cream and flavor to taste. Pour this over the marshmallows and stir together. Have ready the beaten whites of two eggs and stir into the marshmallows and cream; add one tea cup of English walnuts broken into small pieces. Serve very cold with candied cherries sprinkled on top. Half this quantity fills six large sherbert glasses.

Mrs. S. EDWIN PATT.

NUT DELIGHT

4 slices pineapple	$\frac{1}{4}$ pound walnut or pecan meats
about 4 marshmallows cut up (if desired)	1 cup cream whipped stiff

Lady fingers to line deep tray of refrigerator (about six). Chop pineapple and nut meats into small pieces and mix with whipped cream and marshmallows and flavored with vanilla or almond. Arrange lady fingers in tray of refrigerator which has been lined with wax paper. Pour over these the mixture cover with whipped cream. Chill well in refrigerator.

Mrs. FREDERICK GUYTON.

CHARLOTTE RUSSE

Roll 4 maccaroons into crumbs. Get hard ones or dry them in oven. 6 or 7 fresh lady fingers. Dissolve 1 tablespoonful gelatine in $\frac{1}{4}$ cup cold water. Heat $1\frac{1}{4}$ cups milk in double boiler. Add 1 egg beaten well with 5 tablespoonfuls sugar. Add pinch of salt and dissolve gelatine. Set aside to cool. Flavor this with vanilla and orange juice. It will be very sweet. Whip 1 pint whipping cream very stiff and when the gelatine mixture is beginning to get thick beat in gradually into the whipped cream. If necessary add a little sugar, but only if necessary.

Wring a napkin out of cold water and line a mould or pan with it. Place split lady fingers around the sides. Into $\frac{1}{2}$ of the cream mixture put the rolled macaroon crumbs. Then put a layer of the cream on the bottom of the mould, then the macaroon mixture and the rest of the cream on top. Turn out when ready to serve and decorate with cherries or any preferred decoration.

Mrs. W. W. Davis.

SPANISH CREAM

Put 1 quart of milk in a double boiler and heat through. Then add $\frac{1}{2}$ of a box of Knox's gelatine, after it has been dissolved in $\frac{1}{4}$ cup of cold water. Add yolks of 4 eggs (four) which have been beaten light and 10 tablespoons of granulated sugar added to them. Use 1 pinch of salt and favor to taste. Cut in whites of eggs last.

Mrs. Charles R. Madary.

LEMON BUTTER

1 cup sugar	juice and grated rind of 2 lemons
1 egg	butter size of walnut

Mix together sugar, egg, butter, lemon juice and rind. Beat enough to mix all well. Put on fire and just let it boil until it thickens, cool slightly and beat for five or ten minutes.

Mrs. W. A. Bailey.

APPLES SUPREME

Wash, core and pare four apples, leaving one-quarter of the skin on. Stuff centers with raisins and butter. Boil slowly for seven minutes one cup of water and one-half cup of granulated sugar. Pour syrup over apples, cook in covered pan on top of stove until done. Sprinkle apples with cinnamon and brown sugar and slip under broiler to brown. Serve as dessert with whipped cream and cherry.

Mrs. Wm. B. Hill.

ENGLISH PLUM PUDDING

$\frac{1}{2}$ pound Sultana raisins	$\frac{1}{2}$ teaspoon powdered allspice
$\frac{1}{4}$ pound currants	$\frac{1}{4}$ pound seeded raisins
$\frac{1}{4}$ pound chopped candied orange peel	$\frac{1}{2}$ pound suet
$\frac{1}{2}$ cup chopped and blanched almonds	$\frac{1}{2}$ pound bread crumbs
1 cup milk	grated rind and juice of one lemon
1 cup flour	1 cup brown sugar
1 teaspoon salt	4 well-beaten eggs
1 teaspoon powdered cinnamon	1 teaspoon grated nutmeg
	1 teaspoon powdered ginger

Flour the fruit and nuts and let stand overnight. Then add suet and breadcrumbs and salt, then spices and flour, and last the well-beaten eggs. Put in greased pudding mold and boil for four hours. This pudding can be made weeks before needed. When ready to use, boil one hour.

Sauce for Pudding

$\frac{1}{2}$ cup butter	1 cup sugar
1 tablespoon corn starch	2 cups boiling water
1 teaspoonful vanilla	grated rind and juice of 1 lemon
$\frac{1}{4}$ teaspoon grated nutmeg	

MRS. HARRY P. CANN.

ROLLED APPLE DUMPLINGS

2 cups flour	$\frac{1}{4}$ cup sweet milk
2 teaspoons baking powder	1 teaspoon cinnamon
1 teaspoon salt	2 tablespoons brown sugar
1 tablespoon butter	3 cooking apples chopped fine
1 tablespoon lard	$\frac{1}{2}$ lemon

Cream shortening, add milk, flour, baking powder and salt. Roll thin and cover with chopped apples. Sprinkle cinnamon and brown sugar over apples. Roll and cut in $1\frac{1}{2}$ inch lengths. Set upright in buttered deep dish. Slice $\frac{1}{2}$ lemon over dumplings and cover with following sauce.

Sauce

1 cup sugar	1 cup hot water
1 tablespoon butter	1 tablespoon flour
$\frac{1}{2}$ teaspoon salt	

Make sauce first and allow to stand on back of stove while making dumplings. Pour over and around dumplings and bake. Serve hot with favorite sauce or rich cream.

MRS. J. W. FLEMING.

ORANGE SPONGE

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|--|--------------------------------|
| 1 teaspoon gelatine | 1 tablespoon cold water |
| juice and grated rind of $\frac{1}{2}$ lemon | $\frac{1}{2}$ cup orange juice |
| $\frac{1}{2}$ cup sugar | 2 eggs |

Soak gelatine in cold water 5 minutes. Mix lemon rind and orange and lemon juice with the sugar and egg yolks. Cook over hot water until slightly thickened, stirring constantly. Add gelatine and stir until dissolved. Cool. When the mixture begins to thicken, fold in stiffly beaten egg yolks. Turn into small individual molds and set in refrigerator to become firm. Serve with whipped cream.

Mrs. W. O. MESSERSMITH.

CUSTARD CREAM FILLING

Combine $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ teaspoon salt. Add 2 cups scalded milk slowly. Stir and cook over hot water until thick. Cook 10 minutes longer. Beat 2 eggs or 4 yolks. Add 2 tablespoons melted butter—add to hot mixture. Cook one minute longer, cool, add $1\frac{1}{2}$ teaspoons vanilla.

Mrs. FREDERICK GETTIEL.

CARAMEL CUSTARD

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|------------------------------------|--|
| 1 envelope Knox gelatine | $\frac{1}{2}$ cup sugar, white, brown or maple |
| $1\frac{1}{2}$ cups milk | |
| 2 egg yolks slightly beaten | $\frac{1}{2}$ teaspoonful vanilla |
| 2 egg whites, beaten stiff and dry | $\frac{1}{2}$ teaspoonful salt |
| $\frac{1}{2}$ cup cold water | |

Caramelize sugar (cook in shallow pan until dark brown) and add to scalding milk. Add to slightly beaten egg yolks and salt. Cook over boiling water until of custard consistency. Pour cold water ($\frac{1}{2}$ cup) in bowl and sprinkle on top of water. Add to custard and stir thoroughly. Cool and when mixture begins to congeal fold in egg whites, beaten stiff and dry, and vanilla.

Pour into large or individual molds that have been rinsed in cold water. Chill and serve with whipped cream. It may be garnished with fruit or nuts.

Mrs. S. H. RANDALL.

APPLE PUDDING

Fill a buttered baking dish with sliced apples and pour over them a batter made of 1 tablespoonful of butter (melted), $\frac{1}{2}$ cup of sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 cup flour, in which you put 1 teaspoonful of yeast powder. Bake in moderate oven until brown. Serve with cream or liquid sauce. *Prunes* may be used.

MARGARET C. GRAFFLIN.

APPLE CRISPS

4 cups sliced apples	1 teaspoon cinnamon
$\frac{1}{2}$ cup water	2 tablespoons butter
$\frac{1}{2}$ cup flour	1 cup brown sugar

Mix water and cinnamon, pour over apples. Sift flour in bowl and add butter and sugar, work to crumbs, either cutting with two knives or cool hands. Sprinkle crumbs over apples. Put in moderate oven and bake about $\frac{1}{2}$ hour. Serve with whipped cream.

MRS. EUGENE BLAIR.

DATE AND NUT PUDDING

3 eggs, well beaten	1 cup sugar
2 tablespoons flour	2 teaspoons baking powder
$\frac{1}{2}$ teaspoon salt (scant)	1 cup dates
1 cup English walnuts	

Bake one hour slowly. Serve with whipped cream.

MRS. H. H. DUKER.

CUSTARD WITH COLD CHOCOLATE MERINGUE

One large can evaporated milk, 1 can of water, equal size, into double boiler. When milk is on verge of boiling, have ready the yolks of three eggs well beaten, three level tablespoonfuls of cornstarch and $\frac{1}{4}$ cup sugar well mixed to put in, then boil gently until a medium custard forms, set aside to get cold. A half hour before serving, beat the whites of the egg (which have been chilled) very light. Add two tablespoonfuls grated chocolate (not cocoa) and a teaspoonful pulverized sugar, and pour over custard; this does not run but holds it shape. The custard part should be flavored with one teaspoonful vanilla and dash of nutmeg. Serves six.

MRS. WALTER WELLS.

QUEEN PUDDING

2 cups bread crumbs	$\frac{1}{2}$ teaspoon salt
1 quart milk	nutmeg or vanilla
5 egg yolks, beaten	5 extra tablespoons sugar for
5 egg whites, beaten	meringue
$\frac{1}{2}$ cup sugar	small glass jelly

Scald the milk and pour over the bread crumbs. Beat well, then beat in the egg yolks, salt, sugar, and seasoning. Have the baking dish well buttered, pour in the batter and bake until firm. Take out of the oven, spread over it the jelly, then cover with the meringue (made by beating the egg whites until stiff and adding the five tablespoons of sugar). Place in the oven again and bake until the meringue is light brown. Raisins may be added to the batter if desired.

MRS. R. B. RANDALL.

CHOCOLATE RICE CUSTARD

$\frac{1}{4}$ pound chocolate	1 quart milk
$\frac{1}{2}$ cup rice, uncooked	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla

Melt chocolate in double boiler, add milk gradually, then sugar, rice and salt. Stir occasionally until rice is soft, and the whole is like thick cream. Will take about one hour to cook. Flavor with vanilla, serve with whipped cream.

MRS. GEORGE M. PARLETT.

PINEAPPLE SNOW

To one cup of shredded pineapple add one-half pound of marshmallows, which have been cut into small sections (scissors dipped into flour will facilitate cutting) and one cup of cream. Let chill thoroughly and stir occasionally. This will serve approximately eight.

MISS HELEN H. WARR.

BAKED APPLE CUSTARD

1 pint milk	1 cup sugar
2 eggs (separated)	2 tablespoons cornstarch
$\frac{1}{4}$ teaspoon nutmeg	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup shredded coconut
2 tablespoons butter	6 medium size apples
2 tablespoons powdered sugar	

Core and bake apples whole, with the butter and half of sugar placed in the center. Add remaining sugar, beaten egg yolk, nutmeg, cinnamon and salt to milk, and thicken with cornstarch. Beat egg whites with two tablespoons powdered sugar. Butter six custard cups and put three tablespoons of the custard in each cup, next a baked apple. Then cover with the beaten egg whites. Sprinkle with shredded coconut and brown slightly in a slow oven.

MRS. OLIVER EVANS.

BLITZ KUCHEN

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup sugar
yolks of 4 eggs	5 tablespoons milk
5 tablespoons milk	1 very full cup flour
1 teaspoon baking powder	flavoring

Mix the above and spread in thin layers in two square cake tins. On top of each layer, spread with the finger tip, a mixture of $\frac{1}{2}$ package seeded raisins that have been scalded with boiling water, drained, and put through a food-chopper, and a small handful of walnut meats broken rather fine. Over this spread a meringue made as follows:

Whites of 4 eggs beaten stiff, adding gradually 1 cup sugar and flavoring. Put in a very hot oven, but turn the heat very low, immediately, and bake about 25 minutes. Cut in squares to serve.

MRS. CARL D. HART.

DINNERS, PICNICS, ETC.

Quantities for Serving Large Numbers

	Persons Served	For 100 persons
Roast Beef, 8 lb. trimmed roast.....	15	7 roasts
Roast Turkey, 10 lb. turkey.....	10	9 turkeys
Roast Turkey, 15 lb. turkey.....	20	5 turkeys
Veal Loaf, hot, 3 lb. loaf.....	15	7 loaves
Veal Loaf, cold, 3 lb. loaf.....	20	5 loaves
Chicken Fricassee, 4 lb. chicken.....	6	65 pounds
Chicken Pie, two 4 lb. chickens.....	12	5 pies
Hot Ham, baked, 12 lb. ham.....	50	2 hams
Cold Ham, sliced, 1 lb.....	20	6 pounds
Scalloped Potatoes, 2 quarts.....	15	7 pans
Mashed Potatoes, 1 peck.....	35	3 pecks
Baked Beans, 2½ lbs., dry, 1 lb. pork.....	20	5 pans
Macaroni and Cheese, 1 package macaroni, 1 lb. cheese.....	30	3 pans
Spaghetti and Tomatoes, 1 package spaghetti, 1 quart tomatoes.....	25	4 pans
Scalloped Oysters, 1 quart oysters, 1 quart crumbs..	12	6 pans
Oyster Stew, 1 quart oysters, 2 quarts milk.....	12	
Oyster Stew, 5 quarts oysters, 16 quarts milk.....	100	
Oysters, creamed, 1 quart of oysters, 2/3 quart sauce	12	
Oysters, creamed, 8 quarts of oysters, 5 quarts cream	100	
Cabbage Salad, 1 large cabbage, 1 pint boiled dress- ing, 2/3 pint whipped cream, 1/3 can pimen- tos, 1 cup chopped celery.....	25	
Four large cabbages, 1 2/3 quarts dressing, 1 1/3 quarts cream, 1 1/4 can pimentos, 1 quart chopped celery.....	100	
Brown Bread, 1 large loaf.....	15	7 loaves
White Bread, 1 large loaf.....	25	4 loaves
Hot Rolls, small size, 1 dozen.....	6	17 dozen
Hot Rolls, baker's size, 1 dozen.....	8	13 dozen
Pickles, 1 quart small, dozen large.....	30	3 quarts
Jelly, 1 glass.....	8	12 quarts
Pies, 6 pieces each.....		14 pies
Cheese, 1 pound.....	35	3 pounds
Cake, 20 pieces, each cake.....		5 cakes
Ice Cream, 6 dishes to 1 quart.....		4 gallons
Coffee, 1 pound.....	40	2½ pounds
Cream, for coffee, 1 quart.....	20	5 quarts
Butter, 1 pound.....	32	3 pounds
Leaf sugar, 1 pound.....	35	6 pounds